35th Annual All Black Truffle Menu

Terrine of Fresh Hawaiian Heart of Palm and Black Truffle, Uni, Celery Shoots
2012 Riesling Spätlese, Traiser Rotenfels, Dr. Crusius, Nahe

Warm Dungeness Crab, Turnip, Radish, Black Truffle Sabayon
2013 Meursault, Les Luchets, Vieilles Vignes, Domaine des Terres de Velle

Salmon Confit with Black Truffle, Tarbais Beans, Baby Leeks
2013 Vivier, Pinot Noir, Sun Chase Vineyard, Sonoma Coast

Potato Gnocchi, Salsify, Taramasso Ranch Egg, Shaved Black Truffle
2009 Barolo, Amalia, Cascina in Lange

Dry-Aged Paine Farm Squab “Rossini”, with Foie Gras, Truffled Satsuki-mai Rice,
Spinach and Sauce Périgueux
2005 Rioja Gran Reserva, Marques de Riscal

Cowgirl Creamery Mt Tam “affinée” with Fresh Black Truffle,
Black Truffle Crumpets

Hazelnut “Cannoli” with Truffled Ricotta
Cantina Gallura, Zivula, Fassito Vermentino, Sardinia

All Truffle Menu.....225.00  Wine Pairings.....95.00

To be served properly, tasting menus should be ordered for the entire table
20% service charge, pooled by the entire staff, will be added.
Tipping is not expected