36TH ANNUAL ALL BLACK TRUFFLE MENU

Truffled Soft Egg Raviolo “Sunny Side Up”
Champagne Salmon, 100% Meunier, Brut Rosé

Maine Lobster Bisque with Black Truffle
2014 Staglin Family Vineyards, Chardonnay “Salus”, Estate, Rutherford

Truffle Wrapped John Dory with Braised Cabbage

Oxtail, Parmesan and Black Truffle “Chawan Mushi”
2007 Barolo, Cascina Dardi Bussia, A G Fantino

Truffled Rabbit Ballotine, Truffle Buttered Sushi Rice, Albufera Sauce
2004 Cabernet Franc, McKenzie Mueller, Estate, Napa Valley

Cowgirl Creamery Mt Tam ripened with Fresh Black Truffle,
Black Truffle Crumpets

Hazelnut Black Truffle Profiterole

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