37th Annual All Black Truffle Menu

Good Luck Beans with Fresh Black Truffle and Lardons in a Jar
2012 Clarendelle, Amberwine, Clarence Dillon, Monbazillac

Sea Scallop “Pithivier” with Black Truffle
2016 Croix Chardonnay “Narrow Gauge” Russian River Valley

Agnolotti with Porcini and Fresh Black Truffle
2011 Valtellina Superiore “Le Tense”, Sassella, Nino Negri

Guinea Hen Two Ways with Cabbage and Fresh Black Truffle
2015 Bourgogne, Hautes-Côtes de Nuits, Domaine Léchenaut

Veal Tenderloin with Black Truffle
2006 Cabernet Sauvignon, Volker Eisele Family Estate, Napa Valley

Brillat-Savarin ripened with Fresh Black Truffle, Truffle Monkey Toast

Hazelnut Black Truffle Ice Cream Sandwich
10 Year Malmsey, Broadbent Selection, Madeira

All Truffle Menu.....250  Wine Pairings.....90

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