



40TH ANNUAL ALL BLACK TRUFFLE MENU

Truffle Soup "en croute" in honor of Paul Bocuse
Champagne Ruinart, Blanc de Blancs, Grand Cru



Lake Superior Walleye Quenelle with Lobster Truffle Sauce
Fine Chardonnay goes here



Tajarin Corti di Ortiche with Fresh Black Winter Truffle
2007 Barolo, Galina, Alessandria Crissante



New York Strip Rolled in Fresh Black Truffle, Sauce Perigourdine
2009 Cabernet Sauvignon, Le Chanceux, Belles Filles Vineyard, Coombsville



Brillat-Savarin ripened with Fresh Black Truffle



Frangelico Black Truffle Ice Cream Bombe with Hazelnuts and Caramel
2001 Chateau Raymond-Lafon, Sauternes

Truffle Tasting Menu.....250 Wine Pairings.....125

A 20% service charge, shared by the entire staff, will be included on each check.
Tipping is not expected

Please note- The '40th Annual All Black Truffle Menu' **replaces** the 'Chef's Tasting Menu'
for the entire month of January.