



ALL BLACK TRUFFLE MENU: SUMMER 2022

*Our 6th Annual Summer Truffle Menu REPLACES the 'Chef Tasting Menu'.
This very special menu is only available from Wed. July 13th – Sun. July 24th.
(This is a SAMPLE MENU ONLY - Last year's menu items are below as an example.)*

Amuse Bouches with Fresh Australian Black Winter Truffle

Heirloom Tomato and Watermelon Tartare with Maine Lobster and Fresh Black Truffle
2017 Pinot Gris, Les Princes Abbés, Domaines Schlumberger, Alsace

John Dory, Black Truffle Duxelle and Summer Squash, Vin Jaune Truffle Cream
2016 Puligny-Montrachet, Domaine Jomain

Quadratti Nero with Duck Confit, Ricotta and Herbs,
Toasted Brentwood Corn, Chanterelles, Fresh Shaved Black Truffle
2016 Barbaresco, Rombone, Figli Luigi Oddero

New York Strip Rolled in Fresh Black Truffle, Sauce Perigourdine,
Truffle Crushed Yukon Gold Potato, and Romano Beans
2015 Merlot, McKenzie-Mueller, Napa Valley

Truffled Peach Profiterole, Black Truffle Ice Cream, Almond Caramel
2001 Château Raymond Lafon, Sauternes

Amanda's Chocolate Truffles

All Truffle Menu.....250 Wine Pairings.....125

To be served properly, tasting menus must be ordered for the entire table.
A 20% service charge, shared by the entire staff, will be included on each check. Tipping is not expected.