



40TH ANNUAL ALL BLACK TRUFFLE MENU

Amuse Bouches

Truffle Soup "en croute" in honor of Paul Bocuse

Champagne Le Mesnil, Grand Cru



Halibut and Bay Scallop Quenelle with Lobster Truffle Sauce

2016 Chardonnay, Staglin Family Vineyard, "Salus", Napa Valley



Tjarin Corti di Ortiche with Shaved Black Winter Truffle

2016 Barbaresco, Nervo, Pertinace



New York Strip Rolled in Black Truffle

Sauce Perigourdine, Anna Potatoes

2015 Cabernet Sauvignon, Seavey Vineyard, 'Caravina', Napa Valley



Beemster XO Infused with Fresh Black Truffle

Truffle Pumpernickel Toast



Frangelico Black Truffle Ice Cream Bombe with Hazelnuts and Caramel

NV Pedro Ximénez, Lustau, Centenary Selection, 'Murillo', Jerez

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