



## 39<sup>TH</sup> ANNUAL ALL BLACK TRUFFLE MENU

Taramasso Ranch Truffled Egg, Toasted Brioche  
*2013 Champagne Louis Roederer, Blanc de Blancs*



Truffled King Salmon gently cooked Sous Vide in Duck Fat, Sauce Noire  
*2018 Sauvignon Blanc, Blank Stare, Orin Swift, Russian River Valley*



Fontina and Porcini Agnolotti with Wild Mushroom Sauce, Fresh Black Truffle  
*2014 Brunello di Montalcino, Camigliano*



Truffled Veal Tenderloin "en Crepinette", Black Truffle Potato Puree, Sauce Perigourdine  
*2009 Cabernet Sauvignon, Le Chanceux, Belles Filles Vineyard, Coombsville*



Brillat-Savarin layered and ripened with Fresh Black Truffle



Ten Layer Russian Burnt Honey Cake with Black Truffle Mousse,  
Quince Confit, and Black Truffle Frangelico Ice Cream  
*2001 Chateau Raymond-Lafon, Sauternes*

Truffle Tasting Menu.....250 Wine Pairings.....85

A 20% service charge, shared by the entire staff, will be included on each check.

Tipping is not expected