



This very special menu replaces the Chef's Tasting Menu and is only available from Wed. July 12 - Sun. July 23, 2023

## ALL BLACK TRUFFLE MENU: SUMMER 2023

"Amuse Bouches"

Truffled Oregon Bay Shrimp Salad - Truffled Corn Tartlet

Black Truffle Vichyssoise, Warm Truffled Brioche Croutons

*2014 Champagne, "Coup de Foudre", Blanc de Blancs, Charlier et Fils, Vallée de la Marne*

Truffle Stuffed True Dover Sole, Melted Onions, and Black Truffle

Pink Peppercorn Chardonnay Sauce

*2016 Puligny-Montrachet, Domain Jomain*

Quadratti Nero with Duck Confit, Ricotta and Herbs,

Toasted Brentwood Corn, Chanterelles, Fresh Shaved Black Truffle

*2015 Barolo, Galina, Crissante Alessandria*

Devils Gulch Ranch Bresse Chicken "en Demi-Deuil"

Summer Squashes, Sauce Albufera

*2016 Cabernet Franc, "Two-Fourteen", Lang & Reed, Napa Valley*

Cannoli with Fresh Black Truffle, Black Truffle Amaretto Ice Cream

*Pedro Ximénez, "Murillo", Selección Centenario Lustau*

Amanda's Chocolate Truffles

All Truffle Menu.....275 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.

(SAMPLE MENU - this is last year's menu for reference. 2023 Menu is Still TBD)