



## 41<sup>ST</sup> ANNUAL ALL BLACK TRUFFLE MENU

### Amuse Bouches

Black Truffle Soup “en croute” in honor of Paul Bocuse

*NV Paul Launois, Blanc de Blancs, 'Illustration', Grand Cru, Le Mesnil-sur-Oger*



King Salmon “cuit sous-vide”, Braised Napa Cabbage, Black Truffle Sabayon

*2019 Chardonnay, Freeman, Hawk Hill Vineyard, Sonoma Coast*



Agnolotti al Ortiche with Duck Confit, Taleggio and Black Winter Truffle

*2007 Barolo, Galina, Alessandria Crissante*



Roasted Rack of Veal Studded with Fresh Black Truffle

*2016 Cabernet Sauvignon, Paulownia, Glass Mountain Vineyard, Napa Valley*



Brillat-Savarin with Fresh Black Truffle, Toasted Brioche

*2021 Chasselas, Les Frères Dubois, Saint-Saphorin, Lavaux, Suisse*



St Honoré Aux Truffes Noires

*2005 Chenin Blanc, Moulin Touchais, Coteaux du Layon, Loire Valley*

Truffle Tasting Menu.....295 Wine Pairings.....125

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

Tipping is not expected