



## ALL BLACK TRUFFLE MENU: SUMMER 2023

### **"AMUSE BOUCHES"**

TRUFFLED PUFF BREAD - BLACK TRUFFLE VICHYSOISE  
DUCK LIVER TRUFFLE TOAST

**TRUFFLED BRENTWOOD WHITE CORN CHAWANMUSHI WITH CHANTERELLES**  
CHAMPAGNE PAUL BARA, BRUT RÉSERVE, GRAND CRU, BOUZY

**JOHN DORY, LOBSTER AND SCALLOP BOUDIN**  
**ROLLED IN BLACK TRUFFLE WITH LOBSTER TRUFFLE SAUCE**  
2009 CHABLIS PREMIER CRU, VAILLON, DOMAINE DANIEL-ÉTIENNE DEFAIX

**TAJARIN ALL' ORTICHE WITH FRESH AUSTRALIAN BLACK WINTER TRUFFLE**  
2016 BAROLO, CAPALOT, CRISSANTE ALESSANDRIA

**PAN ROASTED BEEF RIB DECKLE WITH BLACK TRUFFLE**  
**SUMMER SQUASHES, TRUFFLED PAILLASON POTATO, SAUCE ALBUFERA**  
2017 CABERNET FRANC, "TWO-FOURTEEN", LANG & REED, NAPA VALLEY

**MILLE CREPES CAKE**  
**BLenheim APRICOT JAM AND BLACK TRUFFLE ALMOND CREMEUX,**  
**BLACK TRUFFLE ICE CREAM**  
2016 DOMAINE DE LA BERGERIE, QUARTS DE CHAUME, GRAND CRU

**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.