

Truffle Dinner

Thursday January 22nd, 2025

Amuse

Soupe de Poireaux

foie gras royale, comte, chives, alba white truffle

2019 Oudiette x Filles Champagne Les Sablonnières Extra Brut

First

Maine Lobster

acquerello risotto, porcini, parmesan, lobster & black truffle bearnaise

2022 Les Héritiers du Comte Lafon Mâcon-Chardonnay Clos de la Crochette

Second

Spinach & Ricotta Gnudi

chanterelles, soppressata, "aigo boulido", alba white truffle

2020 Cameron Nebbiolo

Third

Muscovy Duck Breast

baby white turnips, port wine figs, winter black truffle, "aligot" potato fonduta

2022 Alain Graillot Crozes-Hermitage

Dessert

White Truffle Rice Pudding

honey poached pear, white chocolate, almond & parmesan tuile

2023 Tomasello Winery Vidal Ice Wine



* some menu items may be subject to change, based on availability *

20% gratuity will be added to the check

five courses; \$289 per person