Truffle Dinner

Wednesday, November 18th, 2026

Amuse

Dayboat Scallop
cauliflower, caviar blanquette, white alba truffle
N.V N.V Gallois-Bouché Champagne Premier Cru Préface Brut, France

First

Wagyu Beef Tartare
olive oil bearnaise, toasted garlic & parmesan crumble, black truffle
2020 Ciabot Berton Barolo Comune di La Morra, Piedmont, Italy

Second

Orecchiette Carbonara
pancetta, leeks, farm egg yolk, parmesan, white alba truffle
2024 Domaine Bitouzet-Prieur Chardonnay Bourgogne, France

Third

Beef Wellington
foie gras, mushroom duxelles, truffle creamed spinach, winter black truffle, sauce périgueux
2020 Feudo Maccari Mahâris, Sicily, Italy

Dessert

Ricotta Beignets
roasted apples, salted honey chantilly, brown butter ice cream, white truffle anglaise
1998 Moulin Touchais Coteaux du Layon, Loire Valley, France

** menu items are subject to change, based on availability **
20% gratuity will be added to the check

Five courses with wine pairing; $279 per person