



Truffle Dinner

December 6th 2016

\$198/pp
~includes dinner with beverage pairings~

Amuse Bouche of Truffled Goat Cheese Tartlet, Beets, Greens, Pickles
Clemens Guery Cremant de Loire Sparkling Wine ~ Loire, France

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Arctic Char Baked with Mousse of Burgundy Truffles and Fines Herbes,
Buerre Blanc, Root Vegetables
Mader pinot gris ~ Alsace, France

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Lobster Risotto, Carrots, Shaved White Truffles
Failla 'Hudson' chardonnay ~ California

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Meadow's Pride Lamb, Sweet Potatoes,
Smoked Lamb Ragu, Samoggia Valley Truffles
Herve Villermade Gamay-Pinot Noir ~ Cheverny, Loire, France

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Squab Baked in Puff Pastry with Foie Gras, Cabbage,
and Truffled Squab Jus
Ar Pe Pe 'Piro' Nebbiolo 2006 ~ Grumello, Valtellina, Italy

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Truffle Chocolate Truffles
Chapoutier ~ Banyuls, France

~menu subject to slight changes based on market availability in early December~