

Chef's Truffles Tasting Menu

\$68 Four Courses | *add* \$28 Wine Pairing

Course 1

Alba White Truffle Risotto

Arborio Rice | Alba White Truffle | Parmigiano Reggiano

NV Ca' Furlan 'Cuvée Beatrice' Prosecco

Course 2

Hearts of Palm

Rocket Lettuce | Beefsteak Tomato | Black Truffle Vinaigrette

2014 Joseph Drouhin 'Laforêt' Bourgogne

Course 3

Roast Loin of Colorado Lamb Périgourdine

Gratinéed Potatoes | Steamed Broccolini | Black Truffle-Foie Gras | Madeira Sauce

2012 Château Loumelat 'Cuvée JJ Lesgourgues' Bordeaux

Course 4

Ambra Milk Chocolate Truffles

Powdered Swiss Cocoa | Crème Anglaise

Fonseca 'Bin 27' Ruby Port

*prices listed exclude tax and gratuity

Guy D. Sockrider, C.E.C.

Chef's Truffles Tasting Menu

\$68 Four Courses | *add* \$28 Wine Pairing

Course 1

Alba White Truffle Risotto

Arborio Rice | Alba White Truffle | Parmigiano Reggiano

NV Ca' Furlan 'Cuvée Beatrice' Prosecco

Course 2

Hearts of Palm

Rocket Lettuce | Beefsteak Tomato | Black Truffle Vinaigrette

2014 Joseph Drouhin 'Laforêt' Bourgogne

Course 3

Roast Loin of Colorado Lamb Périgourdine

Gratinéed Potatoes | Steamed Broccolini | Black Truffle-Foie Gras | Madeira Sauce

2012 Château Loumelat 'Cuvée JJ Lesgourgues' Bordeaux

Course 4

Ambra Milk Chocolate Truffles

Powdered Swiss Cocoa | Crème Anglaise

Fonseca 'Bin 27' Ruby Port

*prices listed exclude tax and gratuity

Guy D. Sockrider, C.E.C.