



TRUFFLE TASTING MENU

TRUFFLE | OFTEN CALLED THE DIAMOND OF THE CULINARY WORLD. A RARE EDIBLE MUSHROOM THAT IS CONSIDERED A DELICACY

FIRST COURSE: (CHOICE OF)

ESCARGOT

escargot sautéed in butter, garlic, and truffle pâté

PIATTO DI FORMAGGI MISTO

fresh mix of cheeses, freshly sliced prosciutto, breadsticks, truffle honey, and marinated olives

WINE RECOMMENDATIONS:

White | C.G. Vini Sauvignon Blanc

Red | C.G. Vini Montepulciano

SECOND COURSE:

TRUFFLE SACCHETTINI

truffle and cheese-stuffed pasta in a butter and sage sauce, finished with truffle oil

WINE RECOMMENDATIONS:

White | Post & Beam Chardonnay

Red | C.G. Vini Barolo

THIRD COURSE: (CHOICE OF)

SCALOPPINE ALLA TARTUFO

milk-fed Veal pan-seared in a wild mushroom sauce finished with shaved truffles

TRUFFLE HONEY GLAZED SALMON

seared salmon glazed with fresh truffle, truffle honey served with al dente risotto, and vegetable of the day

WINE RECOMMENDATIONS:

White | Sancerre Domaine Des Les Valles

Red | The Prisoner

FOURTH COURSE: (CHOICE OF)

ICE CREAM TARTUFO

limoncello or chocolate

WINE RECOMMENDATIONS:

Café Gabbiano Limoncello

\$70++

WINE PAIRINGS NOT INCLUDED IN PRICE
NO SUBSTITUTIONS EXCEPT FOR
DIETARY AND ALLERGY RESTRICTIONS