

Truffle Week Dinner Menu

Charred Brussels Sprouts & King Crab Salad with White Truffles
Blood Orange Vinaigrette

* Château Larrivet Haut-Brion, Bordeaux, France (2oz) 2020

** Château Malartic Lagravière, Bordeaux, France (2oz) 2018

Champagne Risotto with White Truffles

* Domaine Pierre Labet, "Les Tillets", Meursault, Burgundy, France (2oz) 2018

** Domaine Louis Latour, Corton Charlemagne, Burgundy, France (2oz) 2018

A5 Wagyu Striploin with Barolo Red Wine Sauce
Truffle infused Pomme Fondant, Truffle Honey Glazed Heirloom Carrots
Whipped House-made Black Truffle Butter

* Pio Cesare, "Il Bricco", Barbaresco, Piedmont, Italy (4oz) 2016

** Bruno Giacosa "Falletto", Barolo, Piedmont, Italy (4oz) 2011

Black Truffle and Tonka Bean Ice Cream
Honey Florentine

* Château Réussec, 1er Cru, Sauternes, France (2oz) 2005

** Château d'Yquem, 1er Cru Supérieur, Sauternes, France (2oz) 2003

Menu price: \$397.00 per person
(not including Tax and Gratuity)

* wine pairing add \$150.00 per person

** premium wine pairing add \$300.00 per person