

WHITE TRUFFLE MENU

November 21, 2008

canapé's

truffle steamed bun

crisp pork skin with truffle and fennel salt

celeriac macaroons, truffle mousse

Marcarini, Barolo Chinato Cocktail

FIRST COURSE

carpaccio of big eye tuna mache, shaved white alba truffles

Bongiovani, Roero Arnais, 2007

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SECOND COURSE

salsify foie gras mousse, truffle oil powder, prosciutto di parma, parsley

Araldica, Gavi di Gavi, Luciano 2007

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THIRD COURSE

parmesan noodles flavors of carbonara, truffle sphere

Alessandria, Dolcetto D'Alba 2007

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FOURTH COURSE

mediterranean sea bass farro, braised white beets, truffle sabayon

G.D. Vajra, Barbera D'Alba, Bricco del Viole, 2006

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FIFTH COURSE

slow brasied veal cheeks blanquette of autumn vegetables and alba truffle,

brussels sprouts, chestnut

Bruno Franco, Langhe Nebbiolo, 2005

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SIXTH COURSE

white hot chocolate white truffle marshmallows

"Brachetto D'Aqui" 2008

DESSERT

hazelnut and chocolate truffle cocoa powder, crème friache

Correggio, Passito

seven course truffle menu 150 | beverage pairing 50

bryan voltaggio and staff