

SEASONAL TASTING MENU

Chef's surprises for the evening

Steamed egg custard, Geoduck clam,
black truffle crema, and green onion
Ferrari, Trento Brut NV

Dungeness crab, avocado, Osetra caviar
Benanti, Etna Bianco 2016

Monkfish liver terrine with caramelized pear,
farro, and Perigord truffles
Marco de Bartoli, Marsala Superiore Riserva '10 Anni' NV

Tortellini in brodo with sweetbreads, mushroom,
black truffle, and Lambrusco
La Monacesca, Verdicchio di Matelica Riserva 'Mirum' 2014

Ridged pasta with foie gras, black truffle, and Marsala

Pancetta wrapped veal 'rotolo',
Matsutake, Cipolline, black truffle
Nusserhof di Heinrich Mayr, Vino Rosso 'T.....' 2012

Carta da musica with 'Caprino Cremoso'
and truffle honey
Kuen Hof, Südtiroler Eisacktaler Veltliner 2014

White truffle gelato with chocolate soil

Crème fraiche panna cotta with pineapple, basil, and citrus
Paolo Saracco, Moscato d'Asti 2016

Price Per Person \$195 Wine Pairing \$115