

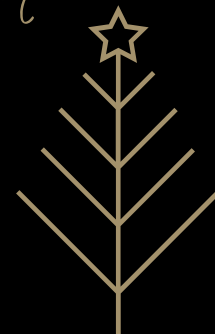


# Winter Truffle

## & Barolo Wine Dinner



THURSDAY, DECEMBER 10TH AT 6:30PM  
\$295 PER PERSON, PLUS TAX AND GRATUITY



### antipasto

#### Sasanian Caviar Salad

ROYAL OSSETRA, WHITE TRUFFLE EGG SALAD, CHIVE, CRÈME FRAICHE, BRIOCHE TOAST

### primo

#### Capesante

DIVER SCALLOP, FAIRYTALE PUMPKIN, AUTUMN BLACK TRUFFLE RISOTTO, GOLDEN CURRY BRODO

### cantorno

#### Spaghetti Al Tartufo Nero

CACIO PEPE, PARMIGIANO REGGIANO, DR DELICACY WINTER BLACK TRUFFLE SHAVED TABLESIDE

### secondo

#### LOMBATA ROSSINI

PETITE TEXAS AKAUSHI PRIME BEEF STRIP, ALBA WHITE TRUFFLE WHIPPED POTATO  
MELTED LEEK, COGNAC FOIE GRAS

### dolce

#### White Chocolate Fig Gelato

ROSEMARY WALNUT BISCOTTI, MADEIRA SYRUP, GOLD FLAKE

### wine

BAROLO PAOLO MANZONE RISERVA MARIANE CRU SERRALUNGA D'ALBA 2012  
BAROLO F.LLI ALESSANDRIA GREMOLERE MONFORTE D'ALBA 2013  
BAROLO GIACOMO BORGOGNO BAROLO 2014  
BAROLO MICHELE CHIARLO TORTONIANO BAROLO 2015

