



Annual Holiday Truffle Wine Dinner

Reception

Truffled Lobster Salad on Brioche.
NV Banfi Metodo Classico, Piemonte DOC

First Course

Vitello Tonnato with Black Truffles.
2018 Beni di Batasiolo Roero Arneis DOCG
2019 Michele Chiarlo "Le Marne" Gavi DOCG

Second Course

Duck Confit & Cherry Agnolotti with Hazelnuts, Brown Butter & Sage
Over Celery Root Puree, Finished with Shaved Black Truffles.
2017 Beni di Batasiolo Dolcetto d'Alba DOC
2018 Michele Chiarlo "Le Orme" Barbera d'Asti DOCG

Third Course

Porcini Mushroom Risotto with Shaved White Alba Truffles.
2017 Beni di Batasiolo Barbaresco DOCG
2018 Michele Chiarlo "Il Principe" Langhe DOC Nebbiolo

Fourth Course

Brasato al Barolo
Beef Cheeks Braised in Barolo Wine, Served with Castelmagno Polenta &
Slow Roasted Squash, Finished with Shaved White Alba Truffles.
2017 Michele Chiarlo Barolo DOCG Cerequio

Fifth Course

Nutella Tart with Hazelnuts.
Espresso

\$299.00 Per Person, Plus Tax & Gratuity