



Truffle Dinner

Wednesdays in December, 2023 6:30pm

Reservations Required

First Course

Truffle Burrata with Poached Pear & Sliced Fennel over Micro Greens & Red Vein Sorrel
2020 Michele Chiarlo Roero Arneis DOCG

Second Course

Vitello Tonato with Shaved Truffles
2019 Michele Chiarlo "Reyna" Barbaresco DOCG

Third Course

Short Rib Agnolotti in Red Wine Reduction with Shaved Truffles
2019 Michele Chiarlo "Tortoniano" Barolo DOCG

Fourth Course

Piedmontese Beef with Barolo Mushroom Risotto and Shaved Truffles
2019 Michele Chiarlo "Cerequio" Barolo DOCG

Dessert

Zabaglione with Grilled Peaches & Biscotti di Novara
2021 Michele Chiarlo "Nivole" Moscato d'Asti

Price is \$275 plus tax and gratuity