



Bruno Giacosa

Wednesday, December 18th, 6:30pm

Reception

2019 Bruno Giacosa, Spumante, Extra Brut

First Course

Sweet Corn Soup with White Alba Truffle

2023 Bruno Giacosa Roero Arneis DOCG

Second Course

Roasted, Pickled & Raw Beets with Truffle Mascarpone and White Alba Truffle

2022 Bruno Giacosa Dolcetto d'Alba DOC

Third Course

Duck Confit Agnolotti with Mixed Berry & Barbera d'Alba Sauce and White Alba Truffle

2022 Bruno Giacosa Barbera d'Alba DOC

Fourth Course

Angelina's Mushroom Risotto with White Alba Truffle

2020 Bruno Giacosa "Vigna Valmaggione" Nebbiolo d'Alba DOC

Fifth Course

Piedmontese Beef Basted in Truffle Butter & Rosemary,

Potatoes Au Gratin with Thyme, White Alba Truffle

2018 Falletto di Bruno Giacosa Barolo DOCG

Sixth Course

Truffle Honey Panna Cotta

Coffee, Cappuccino, Espresso or Tea

\$349 Per Person Plus Tax & Gratuity