



# ANNUAL TRUFFLE FEAST

SATURDAY, NOVEMBER 11, 2023

MERLUZZO CARBONARO CON CREMA DI PATATE E TOPINAMBUR  
PAN SEARED SABLEFISH  
JERUSALEM ARTICHOKE & BURGUNDY BLACK TRUFFLES  
BARBOURSVILLE VINEYARDS BLANC DE NOIRS PINOT MEUNIER 2015



RAVIOLI DI FONDUTA  
FONTINA CHEESE RAVIOLI  
BROWN BUTTER, HAZELNUTS & PRESERVED LOCAL EGG YOLK  
TABLESIDE SHAVED BURGUNDY BLACK TRUFFLES  
BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2015



MANZO WAGYU ALLA ROSSINI  
ROASTED WAGYU BEEF FILET  
CANNELLINI BEANS, PORCINI MUSHROOM CARPACCIO & FOIE GRAS SAUCE  
BURGUNDY BLACK TRUFFLES  
BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2014



MONTE BIANCO GELATO  
CHESTNUT GELATO STUFFED WITH TRUFFLE INFUSED CHOCOLATE GANACHE  
BURRATA CREMA, SEA SALT CARAMEL & FIG GELEE  
BARBOURSVILLE VINEYARDS PAXXITO 2018

– EXECUTIVE CHEF MICHAEL CLOUGH –