



ANNUAL TRUFFLE LUNCH

SUNDAY, NOVEMBER 12, 2023

MERLUZZO CARBONARO CON CREMA DI PATATE E TOPINAMBUR
PAN SEARED SABLEFISH
JERUSALEM ARTICHOKES & 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 –