



ANNUAL TRUFFLE LUNCH

SUNDAY, NOVEMBER 13, 2022

FONDUTA E UOVO D'ANATRA IN CAMICIA
FONTINA CHEESE SAUCE WITH A 64 DEGREE SOUS VIDE DUCK EGG
TOASTED CROUTONS & BURGUNDY TRUFFLES
BARBOURSVILLE VINEYARDS NASCENT 2019



RISOTTO AL TARTUFO
AGED CARNAROLI RICE WITH PARMIGIANO REGGIANO
TABLE-SIDE SHAVED BURGUNDY TRUFFLES
BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2015



FILETTO DI VITELLO
ROASTED VEAL FILET MEDALLIONS
SAUTÉED ESCAROLE, CELERY ROOT PURÉE & PORCINI MUSHROOM SAUCE
BURGUNDY TRUFFLES
BARBOURSVILLE VINEYARDS OCTAGON 2016



TARTUFO GELATO
HOUSE MADE VANILLA ICE CREAM DOME
STUFFED WITH TRUFFLE-CHOCOLATE GANACHE & GLAZED WITH HAZELNUT CHOCOLATE
BARBOURSVILLE VINEYARDS PAXXITO 2012

– EXECUTIVE CHEF MICHAEL CLOUGH –