



SPRING TRUFFLE DINNER
MARCH 7TH, 2024

EXECUTIVE CHEF: WILL BURGESS | SOUS CHEF: RYAN BURNS | SOUS CHEF: JIM WILLIAMSON | CERTIFIED SOMMELIER: NIKIA LEMAIRE

AMUSE

BLACK TRUFFLE EGG CUSTARD, CAVIAR, CHIVE

2018 THE ROYAL TOKAJI WINE COMPANY | 'THE ODDITY' | DRY FURMINT | HUNGARY

FIRST

MORELS À LA NORMANDE
BRIOCHE, CREAM SAUCE, PICKLED RAMPS, BLACK TRUFFLE

2020 MARC KREYDENWEISS | 'KRITT' | PINOT BLANC | ALSACE, FRANCE

SECOND

KALE "CAESAR"
LEMON, PARMESAN, WHITE TRUFFLE VINAIGRETTE, RUSTIC CROUTON

2019 NIKOLAIHOF | 'VOM STEIN FEDERSPIEL' | RIESLING | WACHAU, AUSTRIA

THIRD

DOVER SOLE MEUNIÈRE
CAPER, LEMON & PARSLEY PAN SAUCE, FIDDLEHEAD FERNS, BLACK TRUFFLE

2021 VINO BUDIMIR ZUPA | TAMJANIKA | WEST MORAVA, SERBIA

FOURTH

RACK OF LAMB
CHANTERELLES, BLACK TRUFFLE & NETTLE PUREE, STRAWBERRY

2019 BARALE FRATELLI | 'SERRABOELLA' | NEBBIOLO | BARBARESCO, IT

FIFTH

WHITE TRUFFLE ICE CREAM
PARMESAN TUILE, LOCAL HONEY

2008 BADIA A COLTIBUONO | 'OCCHIO DI PERNICE' VIN SANTO | SANGIOVESE | CHIANTI CLASSICO, ITALY