

Truffle Dinner

Thursday, January 18th, 2024

Amuse

Spinach & Ricotta Gnudi
pancetta, white alba truffle, oyster chowder broth
2022 Giuseppe Quintarelli Bianco Secco

First

Dayboat Scallops
sunchoke, leeks, apple, celery leaf, black truffle
2021 Patria Chardonnay Charlie Smith Vineyard

Second

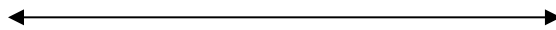
Gnocchetti Sardi
maine lobster, parmesan, tomato confit, white alba truffle, lobster & chicken paw broth
2017 Poderi Colla Barolo Dardi Le Rose Bussia

Third

Veal Wellington
mushroom duxelles, spinach, foie gras, carrots, parsnip, black truffles, sauce perigeaux
2016 Château Lascombes

Dessert

White Alba Truffle Cheesecake
pear compote, hazelnut, sweet parmesan tuile, honey ice cream
2017 Selbach-Oster Pinot Brut



Jason Ramos, Executive Chef
Katherine King, Pastry Chef
Sean Price, Sommelier
Gloria LaGrassa - Owner

*While we make every effort to accommodate dietary restrictions, to prevent extended delays between courses, our ability to accommodate some restrictions during special events/wine dinners is limited.
We apologize in advance for any inconvenience this may cause.*