

BLACK TRUFFLE-CAVIAR DINNER

ASSORTED CANAPÉS

Lobster, Stracciatella, Baeri Caviar
Croquette, Salt Cod, Parisian Ham, Brillat-Savarin, Black Truffle
Tuna-Preserved Lemon Tartare, Kristal Caviar, Tomato Water
Crab Steamed Custard, Celery Root, Ossetra Caviar, Ocean Herb Broth
Krug Champagne, France, 2006

POACHED HALIBUT-KRISTAL CAVIAR

Organic Mushrooms, Cockles, Parsnip-Cashew Emulsion
Dönnhoff, Höllenpfad, Riesling, Nahe, Germany, 2020

WILD SHRIMP-TRUFFLE

Le Puy Lentil-Spelt Salad, Coral-Uni emulsion, Black Truffle
Armand Heitz, Corton-Charlemagne, Grand Cru, Burgundy, France, 2020

SCALLOP FOIE TRUFFLE RAVIOLO

Red Cow Parmesan, Shaved Black Truffle
Chateau d'Yquem, Y Bordeaux, France, 2009

POACHED VEAL

Guacabo's Arugula, Veal Oxtail Jus, Shaved Winter Black Truffle
Marques de Murrieta, Castillo de Ygay, Rioja, Spain, 2011

NANCY'S CAMEMBERT

Ripened with Black Truffle, Mache-Hazelnut Salad
Broadbent, Sercial, 10-Year-Old, Madeira, Portugal

CHOCOLATE-TART CAVIAR

White Chocolate Cremeux, Salted Caramel, Baeri Caviar

BLACK SESAME FLAN

Shaved Winter Black Truffle
Chateau d'Yquem, Sauternes, Bordeaux, France, 2004

SATURDAY, JANUARY 25TH, 2025

6:00 PM

FOOD & WINE PAIRING

\$999 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas | GENERAL MANAGER Bryan Solino

Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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