

1919

TRUFFLE DINNER

ASSORTED CANAPÉS

FIRST

SALSIFY SALAD

winter chicories, blood orange, radish, truffle aioli

Gaja Ca'Marcanda, Vistamare, Tuscany, Italy, 2023

SECOND

ROASTED MONKFISH

black truffle purée, smoked bacon, bulgao chowder

Il Verro Lautonis, Casavechia, Terre Del Volturno, Campania, Italy, 2018

THIRD

ANSON MILLS POLENTA

crispy pork, sauce périgourdine

Fuentes Del Silencio, Las Quintas, Valle del Jamuz, Castilla y Leon, Spain, 2019

FOURTH

VEAL TENDERLOIN

glazed sweetbread, mushrooms purée, truffle blanquette

Diaporos, Kir-Yianni, Naoussa, Greece, 2017

DESSERT

DARK CHOCOLATE TART

white truffle ice cream

Fonseca, 20 Year Tawny Port, Douro Valley, Portugal

JANUARY 23, 2026

6:00 PM - 10:00 PM

\$399 PER PERSON

+ applicable taxes & gratuities

Beverages not included. 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 food-borne illness, especially if you have certain medical conditions.