

1919

TRUFFLE MENU 2018

ALL OF OUR TRUFFLES ARE
TUBER MELANOSPORUM & TUBER MAGNATUM

ASSORTED CANAPÉS

Bollinger Special Cuvee Brut, Grand Cru "Ay", Champagne, France, NV

SEARED TUNA

Potato-Truffle, White Truffle, "Tête de Cochon"

Loimer, Langenlois Steinmassl Reserve, Kamptal, Austria, 2012

POACHED CHICKEN BREAST

Albufera Sauce, White Truffles, Roasted Leg, Poached Celery, Fennel

La Rioja Alta 890, Rioja, Spain, 2001

LOCAL EGG RAVIOLI

White Truffles, Parmigiano, Local Arugula Jus, "Beurre Noisette"

Domaine Perrot Minot, Vosne Romanee "Champs Perdix",

Cote d'Or, Burgundy, France 2011

PRIME BEEF DECKLE

Polenta, Endive Gratin, Gruyère, Roasted Black Truffle

Bricco Asili, "Ceretto", "Bernardot", Barbaresco, Piedmont, Italy, 2008

MOSES SLEEPER

Black Truffles, Garden Salad, Black Truffle Vinaigrette

Louis Jadot, Puligny Montrachet, Cote d'Or, Burgundy, France, 2015

GUANAJA CHOCOLATE BLACK TRUFFLES

Bittersweet Chocolate Mousse Flavored with Truffle,

Dark Berry Marmalade, Truffle Ice Cream

Graham's 30 Year Old Tawny Port, Douro, Portugal

SATURDAY, DECEMBER 8, 2018

7:00PM

\$550 PER PERSON

+ applicable taxes & gratuities