



## WHITE TRUFFLE CELEBRATION

WEDNESDAY, NOVEMBER 8

### Aperitivi

Parmigiano-potato croquette  
beef tartare tartlet\*  
zabaione

*Metodo Classico 'Pas Dosé' Contratto, Piemonte 2016*

### Raviolo\*

porcini, ricotta, egg yolk

*Bianco 'Forasin' Ronco dei Tassi, Friuli-Venezia Giulia 2018*

### Capesante\*

scallop, caramelized sunchoke, caviar, brown butter

*Marche Bianco 'Mvria' Simone Capecci, Marche 2019*

### Guancia di Manzo

braised beef cheek, parsnip, chanterelles

*Barbaresco 'Valgrande' Ca' del Baio, Piemonte 2020*

### Erba di Miele

torched rosemary, vanilla olive oil,  
salted honey, white truffle gelato

*Amaro Montenegro con ghiaccio, Emilia-Romagna*

four courses, \$300 per person / with beverage pairings, \$400 per person

*Pricing is exclusive of tax and gratuity.*

\*Consuming raw or uncooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food borne illness.