


Dîner aux Truffes



Thursday, January 23, 2025

Four Course \$95++ | \$45 Optional Wine Pairings

Premier

Croquette de Brandade de Morue a la Truffe Noire

Black Truffle "Baccalau" Cod Fritter | Frisée | Truffled Vinaigrette | Pickled Shallots
Domaine de la Mordorée | Lirac Blanc | La Reine des Bois | Rhône Sud 2020

Deuxième

Homard et Gnocchi à la Truffe Blanche

Maine Lobster | Potato Gnocchi | White Truffle Sauce
Château Philippe-le-Hardi | Clos de la Chaise Dieu Monopole | Bourgogne Côte-d'Or 2022

Troisième

Tournedos Sauce Périgueux

*Beef Filet Medallions | Red Wine Truffle Sauce | Shaved Périgord Truffle
Winter Root Gratin | Roasted Wild Mushrooms | Cipoline | Brussels
Château du Glana | Saint-Julien 2019

Quatrième

Fromage à la Truffe

Cypress Grove Truffle Tremor Goat Cheese | Truffled Honey | Candied Orange
Château Rieussec | Sauternes | Grand Cru Classé | Bordeaux 2016

Cinquième

Truffes au Chocolat

Valrhona Dark Chocolate Truffles

Credit Cards are required to book this dinner

48 Hour Cancellation Policy Applies | \$95 per person fee will be charged to the card on file

We will not be able to accommodate allergens

If you have a serious allergy, we recommend that you call the restaurant before dining with us.

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.