



30th Annual All Truffle Menu

Ravioli "Sunny Side Up" with Soft Egg Yolk and Black Truffle Butter

2004 Miner, Wild Yeast Chardonnay, Napa Valley



Loch Duart Salmon Slow Cooked in Duck Fat
with Leek, Cabbage and Fresh Black Truffle

2008 Pernand-Vergelesses, Les Pins, Domaine Doudet



Reggiano Black Truffle "Crème Caramel" with Tawny Port and Truffled Herb Salad

2003 Bonny Doon Vineyards, Le Cigare Volant



Slow Roasted, Truffle Stuffed Veal Tenderloin with Truffled Potato Mousseline
and Candied Parsnip

2005 Robert Sinskey Vineyards, Marcien, Los Carneros



Cowgirl Creamery Mt. Tam "Affiné" with Fresh Black Truffle

Fresh Black Truffle Ice Cream and Toasted Hazelnut "Rocher"

Truffle Menu.....180.00 Wine Pairings.....75.00

To be served properly, tasting menus should be ordered for the entire table