



## 28<sup>TH</sup> ANNUAL ALL BLACK TRUFFLE MENU

62.5 Degree Egg with Fresh Black Truffle and Truffle Monkey Bread  
*2005 Chablis Premier Cru "Montmain", Louis Michel*



Lobster Scallop "Boudin" with Sauce Armoricaïne  
*2007 Chassagne-Montrachet, Olivier Leflaive*



Black and White Truffle Cannelloni with Celery Mousseline,  
Parmesan Broth and Porcini Foam  
*2006 Vosne Romanee Nicolas Potel*



Mary's Chicken Ballotine in "Demi Deuil" with  
Black Truffle under the Skin and Chicken Truffle Jus  
*2005 Pommard 1<sup>er</sup> C<sup>u</sup> Fremiers, Roux Père et Fils*



Fresh Black Truffle Ice Cream, Crème Brulée and Rice Pudding

Truffle Menu.....150.00 Wine Pairings.....62.00

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