



MENU



Reception

Black Truffle-Sobieski Martini

2000 TAITTINGER – COMTES DE CHAMPAGNE, BLANC DE BLANCS BRUT, REIMS, FRANCE

Poached Oyster OYSTER LEAF, PARSNIP PURÉE, OSETRA CAVIAR

Black Truffle Carbonara

Crispy Pied de Cochon PATA NEGRA VINAIGRETTE

Warm Ravioli STUFFED WITH SOFT QUAIL, BROWN BUTTER, SHAVED WHITE TRUFFLE

Nantucket Bay Scallop

sunchokes, san Danielle prosciutto, "tuber magnatum pico"

2006 DOMAINE LEFLAIVE – PULIGNY-MONTRACHET, LES PUCELLES, BURGUNDY, FRANCE

Classic Carnaroli Risotto

roasted porcini, shaved white truffle

1996 DOMAINE RAMONET – CHASSAGNE-MONTRACHET ROUGE
PREMIER CRU CLOS DE LA BOUDRIOTTE, BURGUNDY, FRANCE, EN MAGNUM

Black Truffle Chicken

turnips, chanterelle, sauce perigord, "tuber melanosporum"

1995 ANGELO GAJA – BARBARESCO, SORI SAN LORENZO, PIEDMONTE, ITALY

Fallow Venison

foie gras, chestnut gnocchi, persimmon

1999 JEAN-LOUIS CHAVE – HERMITAGE, RHONE VALLEY, FRANCE

Satsuma Mandarin Sorbet

Heirloom Pear & White Truffle

black truffle caramel pot de crème, pear, meyer lemon madeleine,

white truffle ice cream

2008 BERNARDUS WINERY – LATE-HARVEST SAUVIGNON BLANC
GRIVA VINEYARD, ARROYO SECO

CHEF CAL STAMENOV
PASTRY CHEF BEN SPUNGIN
WINE DIRECTOR MARK BUZAN

WELCOME

GUEST CHEF LEVI MEZICK, RESTAURANT 1833

