



ANNUAL TRUFFLE LUNCH

SUNDAY, NOVEMBER 10, 2024

CAPPESANTE

PAN SEARED SCALLOPS

PICKLED LOCALLY FORAGED MAITAKE MUSHROOMS, KOHLRABI-CELERY ROOT PURÉE
MALABAR SPINACH SPHERE, RED SORREL & BURGUNDY BLACK TRUFFLE
BARBOURSVILLE VINEYARDS NASCENT 2020



BUCATINI

HOUSE MADE BUCATINI CARBONARA

GUANCIALE, PRESERVED LOCAL EGG & PARMIGIANO REGGIANO
SHAVED WHITE TRUFFLES

BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2013 FROM MAGNUM



COSTOLETTE D'AGNELLO ALLA LIQUIRIZIA

ROASTED TRUFFLE GLAZED LICORICE LAMB CHOPS

GRILLED SWEET POTATOES, SAUTÉED ESCAROLE & NEBBIOLO RESERVE REDUCTION
BLACK TRUFFLE

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2014



BUDINO ALLE NOCCIOLE PIEMONTESI

HAZELNUT CHOCOLATE POT DE CRÈME

WILD SARDINIA MIRTO CREAM & HOUSE MADE ORANGE BISCOTTI
NEBBIOLO CHINATO – OFFERED BY LUCA PASCHINA

– EXECUTIVE CHEF MICHAEL CLOUGH –