



Saturday January 14, 2012

Truffle Croque Madame, Uni Canape with Truffle,
Humane Sonoma Artisan Foie Gras with Tawny Port and Truffle,
"Vitello Battuto" with Truffled Parmesan Cream

Roederer Anderson Valley Brut - en Magnum



Inspired by Marco Gubbiotti - La Bastiglia, Spello, Italy
Raviolo di Tartufo All' Uovo, Patata Affumicata, Polvere di Bruschetta All'Olio Nuovo

Miner, Wild Yeast Chardonnay, Napa Valley, 2003



Michael Cimarusti- Providence, Los Angeles
John Dory Wrapped in Pork Belly and Crispy Feuille de Brique
with Truffled Sunchoke and Smoked Lobster Butter

Pernand-Vergelesses, Les Pins, Domaine Doudet, 2008



Andrew Zimmerman - Sepia, Chicago
Bone Marrow "Creme Caramel", Mushroom Jam, Sauce Perigord, Petite Herb Salad, Brioche

Robert Sinskey Vineyards, Pinot Noir, Special Cuvee, Vandal Vineyard, Carneros, 2000



Suzette Gresham-Tognetti - Acquerello, San Francisco
Ridged Pasta with Foie Gras, Scented with Black Truffles and Marsala

Bonny Doon, Le Cigare Volant, 2003



Ken Frank, La Toque, Napa
Slow Roasted Veal Tenderloin Stuffed with Fresh Black Truffle

2006 Barolo, Cannubi Bochis, Virna



Deborah Yee-Henen- Pastry Chef
Black Truffle Ice Cream "en Rocher"



Sommeliers: Lia Gilles and Jeff Kellogg

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