



30TH ANNUAL ALL TRUFFLE MENU

Ravioli "Sunny Side Up" with Soft Egg Yolk and Black Truffle Butter
2004 Miner, Wild Yeast Chardonnay, Napa Valley



Sea Scallop in "Black Tie" with Lobster Truffle Sauce
2009 Puligny-Montrachet, Joseph Drouhin



Boudin Blanc with Braised Cabbage, Madeira and Truffle
2009 Beaune "Les Epenottes" 1er Cru, Domaine Parent



American Wagyu Beef with Truffle Twice Fried Potatoes, Candied Parsnip
and Cabernet Foie Gras Sauce
2004 Robert Sinskey Vineyards, Marcién, 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