

A CELEBRATION OF TRUFFLES

with Wölffer Estate Vineyards and Black Diamond Caviar

BLACK TRUFFLES

SHAVED BRUSSELS SPROUTS
rotisserie beets, apple, mustard, aged pecorino

Sauvignon Blanc, Antonov 2021

ALBA WHITE TRUFFLES

EGG YOLK RAVIOLO
chestnut, herbed ricotta, brown butter, swiss chard

Chardonnay, Perle 2021

PÉRIGORD BLACK TRUFFLES

BRAISED & GLAZED SHORT RIB
rutabaga mousseline, burnt oregano, vin cotto, confit shallot

Cabernet Franc, Caya, Long Island 2021

DARK CHOCOLATE TRUFFLES

for the table

DULCE DE LECHE CRÉMEUX
malted white chocolate streusel, passion fruit

Late Harvest, Diosa 2021

CHEFS JOHN FRASER & WARREN BAIRD
PASTRY CHEF KALEN HENDRICK
BEVERAGE DIRECTOR AMY RACINE
WÖLFFER WINEMAKER ROMAN ROTH