



EVENING

# Truffle Tasting Menu

## 2 COURSE MENU

Velouté & Lamb  
\$59

*add 2 Course Wine Pairing  
\$25 per person*

or

## 5 COURSE MENU

\$110

*add 5 Course Wine Pairing  
\$60 per person*

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one

**Frisée 'Aux Lardons'**  
*crispy pigs ears, pickled melon, truffle-mustard vinaigrette*

*2016 Vadio Branco Bairrada  
Bairrada Portugal*

two

**Winter Squash Velouté**  
*roasted hazelnuts, maple cream, Burgundy truffles*

*2017 Lunessence Reserve Riesling  
Summerland BC*

three

**Carolina Gold Rice**  
*parmesan, egg yolk, Alba white truffles*

*2016 Ca'di Ponti Grillo Terre Siciliane  
Sicily Italy*

four

**Ballotine of Lamb**  
*truffle farce, white bean sauce supreme*

*2017 Laderas del Tiétar Garnacha  
Madrid Spain*

five

**Dark Chocolate Crémeux**  
*chocolate sponge, cocoa nibs, black truffle gelato*

*Fonseca VC Private Label Crusted Port  
Douro Portugal*