



SATURDAY JANUARY 17, 2015

*Champagne Roederer Brut Premier*

Peasant Black Truffle Salad, Country Bread, Mushrooms, Parmesan  
Truffled Parmesan Cheese Drop – Marble Potato with Truffled Lardo  
Crostini with Anchovy, Pecorino and Black Truffle



RICCARDO AGOSTINI – IL PIASTRINO, PENNABILLI

Soft Egg with Root Vegetables, Potatoes and Fresh Black Winter Truffle  
2010 Robert Sinskey Pinot Blanc, Los Carneros



TONY ESNAULT – CHURCH AND STATE, LOS ANGELES

Butter Poached Maine Lobster, Salsify, Spinach, Black Truffle, Jus da La Presse  
2006 Miner, Wild Yeast Chardonnay, Napa Valley



ROBERTO DONNA – AL DENTE, WASHINGTON DC

Striscia al Teleggio with Duck, Parmigiano and Fresh Black Truffle  
2010 Fiddlehead Cellars, Pinot Noir, Fiddlestix 7.28, Sta. Rita Hills



KEN FRANK – LA TOQUE, NAPA

Truffle Stuffed Capon – Sauce Albufera  
2005 Gattinara, Vallana, Piemonte



RICCARDO AGOSTINI – ILPIASTRINO, PENNABILLI

Dark Chocolate with Almond Ice Cream, Cacao Crumble and Sweet Black Truffle Sauce

Sommeliers: Richard Matuszczak, Zoe Hankins and Michelle Fano

