



6TH ANNUAL NAPA TRUFFLE FESTIVAL

SATURDAY JANUARY 16, 2016

RICK TRAMONTO – R'EVOLUTION

Truffled Cappucini with Truffle Butter Toast, and Shaved Black Truffle
2013 Volker Eisele "Gemini" Semillion-Sauvignon Blanc, Napa Valley



DAVID BARZELAY – LAZY BEAR

Sturgeon Chowder with Bay Area Shellfish, Potato and Fresh Black Truffle
2014 Chablis Premier Cru, Fourchaume, Daniel Damp & Fils



STEFANO CIOTTI-NOSTRANO

Cappelletti al Macinato di Carne, Crema di Parmigiano e Tartufo Nero
2009 Barolo, Le Brunate, Francesco Rinaldi & Figli



KEN FRANK – LA TOQUE

Truffle Studded Veal Roasted on the Bone
Potato Sabayon, Carrots, Fresh Black Truffle
2001 Faustino I, Rioja Gran Reserva



ISAAC CARTER – LA TOQUE

Black Truffle Cream Tart, Crisp Sun Chokes, Honeycomb Ice Cream

Sommeliers: Richard Matuszczak, Zoe Hankins and Alex Silverman

