



SATURDAY JANUARY 14, 2017

RECEPTION

*Champagne Louis Roederer, Brut Premier
en Salmanazar*

Crumpets with Foie Gras and Black Truffle
"Potatoes, Mushrooms and Truffle"
Fingerling Potatoes, Truffle and Hay
Texas Quail and Fig with Black Truffle and Caramelized White Chocolate

DINNER

DANIEL GOMEZ SANCHEZ AND KEN FRANK— LA TOQUE
Terrine of Fresh Hawaiian Heart of Palm with Fresh Black Truffle,
Green Apple and Sea Urchin
2012 Riesling Spätlese, Traiser Rotenfels, Dr. Crusius, Nahe



LUCA VERITTI — MET, VENICE
Risotto with Taleggio, Chestnuts and Shaved Black Truffle
2008 Campo del Drago, Brunello di Montalcino, Castiglion del Bosco



MATTHIAS MERGES — FOLKART RESTAURANTS, CHICAGO
Truffled Pigeon, Winsap Apple Butter, Berbere Spices
2012 Robert Sinskey, POV, Los Carneros, Napa Valley



DEAN FEARING — FEARINGS, DALLAS
A Bar N Imperial Texas Wagyu Strip Loin
on Salsify Puree with Pickled Beech Mushrooms, Truffle Jus and Beef Fat Candle
2006 Cabernet Sauvignon, Caravina, Seavey Vineyard, Napa Valley



HAYES PICKETT — LA TOQUE
Truffle Ice Cream "Rocher" with Toasted Hazelnuts

Sommeliers: Richard Matuszczak, Scott Tracy and Zoe Hankins

