

first course

Burrata

Chanterelle conserva, charred sourdough, grated black truffle

second course

Truffle Tagliatelle

Black truffle infused pasta, cultured butter, chopped chives, parmesan, shaved white truffle

third course

Scallop

Truffle cauliflower cream, pickled raisin, caper berry

fourth course

Charcoal Grilled Lamb Chop

Black truffle skordalia, house feta, spinach, barrel aged red wine vinegar

dessert

Kataifi Tart

Pistachio, walnut, almond, truffle cream