



White Truffle Dinner at Café Maxx

Love Truffles and Italian wine?

This year, Urbani Truffles, the world's leading purveyor of truffles and Prunotto, one of the oldest and most prominent wines of Piedmont have joined forces to bring the monumental event to the U.S for the second year in a row by working with Café Maxx to feature the wines and truffles on a special menu for the dinner that will be taking place Wednesday, November 8, 2017 at 6:45 pm.

This is a fantastic opportunity to showcase the region and traditions through Urbani Truffles & Prunotto wines.

This cost of this event is \$200.00 per person

For reservations, please call (954)782-0606 or email:

Dbroek9@gmail.com

Pass Arounds

Yellowfin tuna tartare with white truffle aioli

Mushroom, goat cheese and truffle stuffed endives

Truffled brie Phyllo purses

First Course

Hog snapper with truffle butter, pearly couscous, roasted asparagus,
and blistered grape tomatoes

Second Course

Rare seared sterling beef Carpaccio, shaved truffle, extra virgin
truffle oil, basil, chive and crostini

Third Course

White truffle Arborio risotto, truffled pecorino cheese, leeks and peas

Fourth Course

Roasted filet mignon, truffle and parmesan fries, Perigourdine sauce,
bacon creamed spinach and cipollini onions

Dessert

White truffle honey baklava with vanilla ice cream and poached pear