

White Truffle Festival



White truffles are a seasonal Italian delicacy that are celebrated with truffle festivals in central and northern Italy. Indulge in Chef Jason Goddard's creations paired with the highly rated wines of Prunotto.

Starters

creamy soft polenta, poached egg, whiskey salami, white truffle
30

white truffle burrata appetizer
30

pizzetta bianca, montasio cheese, fior di latte, evoo, white truffle 45

Pastas

Appetizer portion 30

Entrée portion 75

fresh egg tagliatelle, butter, parmesan, white truffle

butternut agnolotti, butter, sage, duck prosciutto, white truffle

Dessert

white truffle gelato
35

Prunotto

Prunotto Nebbiolo d'Alba 'Occhetti' 2012

glass 12

bottle 45

Perfumed aromas and flavors of fresh raspberries, roses and licorice lead to a full-bodied finish with firm tannins. **James Suckling 90 pts**

Prunotto Barolo 2012

glass 25

bottle 90

elegantly understated classic aromas of violets and wild berries with tones of balsamic, ash, licorice, wild herb, tobacco and pressed rose petal. silky and velvety, balanced finish. **Wine Spectator 92 pts**