



WHITE TRUFFLE FESTIVAL

November 3-12

Presented in Partnership with:



Prunotto

First Course

Choice of :

Poached quail eggs asparagus tips bruschetta **24**

Or

Filet Mignon Carpaccio, with paper thin baby artichokes **28**

Second Course

Choice of:

Homemade tagliolini with butter and sage **65**

or

Champagne risotto Piemontese **65**

Third Course

Choice of :

Veal scaloppine al Gavi with asparagus **55**

or

Medaglioni di vitella con robiola cheese delle Langhe **60**

Dessert

A selection of our house desserts **9**

Menu items sold individually or Tasting Menu for \$130 per person
(Taxes and tips not included)

Wines

Prunotto Occhetti Nebbiolo D'Alba 2007
\$12 glass | \$50 bottle

Prunotto Barolo 2012
\$24 glass | \$90 bottle