



## 2022 Truffle & Banfi Wine Menu



Christopher Covelli, Executive Chef

### ~Hors d'oeuvres~

#### Truffle Crostini Quartet

Truffle Gatherer's Paste   White Fondue   Quail Egg with Truffle  
Baby Tomato Confit with White Truffles

*"Cuvee Aurora" Sparkling Rosé*

### ~First Course~

#### Clam Chowder

Clam and Prosciutto Fritter and White Truffle Mascarpone Cream

*Fontanelle Chardonnay*

### ~Second Course~

#### Fried Yukon Gold and Cod Brandade

Black Truffle Aioli and Micro Green Salad

*San Angelo Pinot Grigio*

### ~Third Course~

Wild Boar Stuffed Pasta, Truffle Cream Bechamel

*Brunello di Montalcino 2017*

### ~Fourth Course~

Short Rib, Red Wine & Black Truffle Demi-Glacé

*SummuS 2017*

### ~Dessert Course~

Truffle Olive Oil Cake with White and Black Truffle Gelato

*Rosa Regale White Sparkling*