

# White Truffle Set Menu

# October and November 2021

# Sgombro

Lightly marinated mackerel cauliflower confit, ginger chives, white truffle 32

Santa Margherita, Pinot Grigio, Veneto, Italy

B B

### Uovo

Poached organic egg chestnut velouté, parmesan tuile, white truffle 34

Carpineto, Farnito, Chardonnay, Tuscany, Italy

B B

#### Risotto

Special Riserva Acquerello rice smoked potatoes, bone marrow, white truffle 32

Montalbano, Nero d'Avola Terre Sicilian IGT, Sicily, Italy

B B

#### Astice

Pan-seared Boston lobster pumpkin texture, lobster bisque, white truffle 48

Carpineto, Chianti Classico, Tuscany, Italy

B B

#### Bianca

Pear and truffle chantilly coconut profiteroles, truffle ice cream 18

Tenute Antinori, Vin Santo del Chianti, Tuscany, Italy

148

5 course menu Supplement of 70 for wine pairing