

**DISCOVERING THE TERROIR OF PIEDMONT**  
Featuring the Trifola D'Alba Madonna,  
better known as The Famous White Alba Truffle  
&  
**Guest Chef Gianni Picchi**

Friday, November 8, 2019

**RECEPTION**

**NEBBIOLO ARANCINI**

*Arborio risotto, herbs, Castelmagno cheese, Nebbiolo wine infusion*

**CARNE CRUDA**

*Beef tartar, Parmegiano Reggiano crisp, black truffle aioli, shaved Italian white truffle*

MONEMVASIA BRUT, METODO CLASSICO ~ CASALONE

**PRIMO**

**CAPESANTE**

*Seared diver scallop, Jerusalem artichoke purée, fennel citrus salad,  
double smoked apple-wood pancetta crisp, shaved Italian black truffle*

ROERO ARNEIS 2018 DOCG ~ DEMARIE  
GAVI LE MARNE 2017 DOCG ~ MICHELE CHIARLO

**SECONDO**

**TAGLIATELLE AL TARTUFO**

*Tagliatelle pasta, sage butter, fresh shaved Italian white truffle*

BARBERA D'ASTI LE ORME 2016 DOCG ~ MICHELE CHIARLO  
BARBERA D'ALBA SUPERIORE 2016 DOC ~ DEMARIE

**TERZO**

**FEGATO D'OCA**

*Seared Quebec No1 foie gras, toasted brioche,  
Amarena cherry - Barbera compote, mint - hazelnut crumble, shaved Italian black truffle*

NEBBIOLO D'ALBA 2015 DOC ~ DEMARIE  
BARBERA D'ASTI SUPERIORE NIZZA 2016 DOCG ~ MICHELE CHIARLO

**QUARTO**

**FAGIANO**

*Cured & brined aged pheasant, wild mushroom tea, rosemary fingerling potato, shaved Italian black truffle*

BARBARESCO 2013 DOCG ~ DEMARIE  
BAROLO TORTONIANO 2013 DOCG ~ MICHELE CHIARLO

**QUINTO**

**VITELLO**

*Sous vide milk fed veal tenderloin, aged balsamic,  
Rabiola Rocchetta cheese - polenta purée, caramelized cippolini, shaved Italian white truffle*

BAROLO CANNUBI 2012 DOCG ~ MICHELE CHIARLO  
BARBARESCO RISERVA 2006 DOCG ~ DEMARIE

**SESTO**

**PANNA COTTA**

*White truffle vanilla bean custard, chestnut amaretto coulis*

MOSCATO D'ASTI 2018 DOCG ~ DEMARIE

**Price \$388.88 per person**  
Tax and gratuity included