



Menu

1st Course

Grilled Bruschetta

with ricotta, white truffle honey, & smoked caviar
OR

Wild Mushroom Cappuccino

with shaved **White Truffles**

Pasta Course

Andy's homemade

Tagliatelle tossed in a creamy butter sauce
finished with white truffle shavings (at your table)

Intermezzo

crisp greens tossed in an autumn cider vinaigrette
with shaved Granny Smith Apples-glazed walnuts-dried cranberries
sprinkles of truffle cheese

Entrees

Filet of grass-fed Bison

OR

Wild Striped Bass

served over a roasted chestnut risotto
with grilled asparagus
finished with shave white truffle (table side)

\$ 150.00 per person

\$ 225.00 per person with wine flight

BANFI Principessa Gavia de Gavi (IT)

Leonate Pecorino White (Abruzzo, IT)

Ferragi Amorone *della* Valpolicella

