



Magaly CHARLESTON

FRESH BLACK WINTER TRUFFLE WINE DINNER

Wednesday, January 28

• • AMUSE BOUCHE • •

Grilled Palladin Levain, Fresh Black Winter Truffle
Ancient Greek Olive Oil

• • FIRST • •

Carne Crudo
Hand Chopped Veal Tenderloin, Reggiano, Fresh Black Winter Truffle
Rosé, Château Simone "Le Grands Carnes de Simone" 2023

• • SECOND • •

Foie Gras Torchon
Mâche, Fresh Black Winter Truffle Vinaigrette
Châteauneuf-du-Pape Blanc
Domaine du Pégau "Cuvée Réservee" 2023

• • THIRD • •

St. Jacques et Moules
Pan Seared Sea Scallop, Pemaquid Mussels, Rhône White Poached
Leeks, Fresh Black Winter Truffle
Châteauneuf-du-Pape, Domaine de la Vieille Julienne
"les Trois Sources" 2021
poured from MAGNUM

• • FOURTH • •

Langoustine Tagliatelle
Fond de Veau, Shallots, Black Truffle and Vin Jaune Beurre Blanc
Champagne, Krug Brut 2004

• • FIFTH • •

Ris de Veau and Lobster
Fresh Artichoke, Curried Carrot Puree, Julienne Fresh Black Truffle
Châteauneuf-du-Pape, Domaine Charvin 2009
poured from MAGNUM

• • DESSERT • •

Cognac Flambéed Fruit



No substitutions available for this menu.

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness.

Cindy Wolf · Executive Chef & Owner
Everardo Florentino · Chef de Cuisine