Dîner aux Truffes

Thursday, December 11, 2025

Four Course $99++ | $49 Optional Wine Pairings

Premier

Croquette de Brandade & Celeris Remoulade à La Truffle Noire

Black Truffle “Baccalau” Cod Fritter | Celery Root - Carrot Salad | Truffle Dijon Dressing
Château Philippe-le-Hardi, Clos de la Chaise Dieu Monopole, Bourgogne Côte-d’Or 2022

Deuxième

Homard Poché au Beurre Truffé

Butter Poached Lobster | Truffle Beurre Monté | Parsnip Purèe | Savoy Cabbage
Champagne Chapuy Grand Cru Blanc de Blancs Brut | Oger NV

Troisième

Tournedos Rossini Sauce Périgueux

*Beef Filet Medallions | Foie Gras Torchon | Périgord Truffle Red Wine Sauce
Potato Gratin | Mushrooms | Cipoline | Wilted Spinach
Le Dauphin d'Olivier | Pessac-Leognan 2019

Quatrième

Cheesecake au Fromage de Chèvre Truffé

Honey Truffle Goat Cheesecake | Graham | Honied Walnuts | Spiced Orange
Camin Larredya “Les Grains des Copains” Jurançon 2015

Cinquième

Truffes au Chocolat

Valrhona Dark Chocolate Truffle
Mas Amiel Maury 20-Year NV, Roussillon

Credit Cards are required to book this dinner | A 48 Hour Cancellation Policy Applies
$95 per person fee will be charged to the card on file & a gift certificate will be sent.
We will not be able to accommodate allergens.
If you have a serious allergy, we recommend that you call the restaurant before dining with us.
*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.