



Truffle Takeover

with **Ricardo March**

Amuse

foie gras bonbon, passion fruit, white alba

Scallop

pine roasted, vin jaune sabayon, caviar, truffle honey, white alba
Gavi D.O.C.G. Del Comune di Gavi Granée - 2022

Tjarin

egg yolk pasta, French butter, aged parmesan, white truffle
Barbera d'Alba D.O.C. Sovrana - 2020

Venison

pear, pavé, spruce, white alba
Barolo D.O.C.G - 2018

Pallet Fromage

shallot truffle jam, sourdough
Barolo D.O.C.G Boscareto - 2015

Dessert

white chocolate panna cotta, hazelnut streusel, truffle ice cream
Moscato d'Asti D.O.C.G Bosc Dla Rei - 2022



in partnership with

BENI DI
BATAIOLO

by Executive Chef James Hackney