

truffle takeover

at ^{twenty-eight} ATLANTIC

three-course prix fixe ~ \$155 ++ per person

First Course

Scallop

pine roasted, vin jaune sabayon, caviar, truffle honey, white alba

Tjarin

egg yolk pasta, French butter, aged parmesan, white truffle

Squash Bisque

candied squash, savory granola, squash beignet, truffle

Second Course

Venison

pear, pavé, spruce, white alba

Chicken

roasted breast, mushroom, chestnut brodo, artichoke, white alba

Vegitarian Risotto

mushroom ragu, confit onion. parmesan, white alba

Dessert

The Melting Truffle

brownie ice cream, raspberry fluid gel, hot chocolate

The Black Truffle

white chocolate panna cotta, hazelnut streusel, truffle ice cream

The Chocolate Truffle

chef's assortment of house made chocolate truffles

by Executive Chef James Hackney in partnership with

