

**White Truffle Wine Dinner**

Sunday 29<sup>th</sup> November 2020

**APERITIVO**

a selection of canapés  
*NV Carte Blanche Baudet-Jouette Champagne*

**MENU**

**capesante**

'Hokkaido' scallop, confit Yamanashi egg yolk, Balinese pepper, cauliflower  
white truffle

*2017 Vie di Romans Chardonnay*



**tagliolini**

house-made 'tagliolini' pasta, butter sauce, white truffle

*2018 Renato Ratti Nebbiolo*



**manzo**

slow roasted Wagyu short ribs, blue foot mushrooms, 'taleggio' cheese aligot  
white truffle

*2014 Mastrojanni Brunello di Montalcino*



**tartufo**

buffalo 'mascarpone' and 'Acacia' honey mousse, Piedmont Hazelnut  
white truffle

*2019 Scanavino Moscato d'Asti*

**450**