

Dinners for Truffles & Autumn Mushrooms 2010

November 17 through 20

Antipasti and Salads

Cold: *Violino di Chiavenna e salsiccia Vicentina cruda*: lamb prosciutto seasoned with juniper and red wine with fresh spiced sausage and truffle and *lardo grissini*; wild mushroom and goat cheese *crostino* 18.50

Carpaccio of Piedmontese beef tenderloin and Miyagi oysters with black caviar and black truffle *crème fraîche* 20.

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Chilled salad of smoked wild sturgeon, Mediterranean mussels, root vegetables, and black truffles 18.

Salad of poached hen with truffled *bottarga maionese* 13.50

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Truffled salad of roasted beets, avocado, and peppers *confit* 14.

Rossa di Verona radicchio with anchovy, lemon, and Parmesan cheese 11.50

Garden lettuces with mushroom vinaigrette 10.

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Warm: *Fettunta* of truffled Piedmontese Tomino Fresco cheese and choice of *olio nuovo*: Nocellino (Sicilian) or Olivestri (Umbrian) 10.

*Spinach and leek *sformatino* with Robiola cheese and chives 13.

Charcoal-grilled pigeon with black truffles, *pancetta*, dried figs, and walnuts 16.50

*Poached, salted farm egg with cardoons, celery, and *fonduta valdostana* 14.50

**Polenta crostini* with duck livers, wild snails, and Chanterelle mushrooms 14.

White truffle shaved tableside: \$6. per gram

Soup and Pastas

*Soup: *vellutata* of Savoy cabbage and *vin santo* with lobster flan 11.

**Cannelloni* of grass- and milk-fed *vitellone*, Fontina cheese, and green garlic 16.

Spaghetti with black truffles, anchovy, and walnuts 15.50

**Pennette* with bay scallops and Butternut squash *vellutata* 19.50

**Chicchie al Marco Forneris* with brown butter Parmesan cream and sage 16.50

**Agnolotti dal plin* with *fonduta valdostana* 17.50

**Pappardelle* with braised leeks, celery root *crema*, and Bohemian Creamery Capriago cheese *croccante* 15.50

**Risotto alla pilota* with wild nettles, wild mushrooms, and Nocellino *olio nuovo* 16.50

**Ricotta cavatelli* with *cotechino* sausage, nutmeg, and lemon zest 15.

**Tagliatelle al burro di rosmarino* and Castelmagno cheese 14.50

**Ravioli* of cauliflower and bone marrow 16.50

***Dishes particularly accepting of shaved white truffles.**

Grills, Sautés, and Rotisserie

Fried rabbit with black truffle *maionese* and shaved fall vegetable salad 28.

*Charcoal-grilled Piedmontese beef ribeye with aged Gruyère cheese *fonduta*; potato *croccante* 36.

*Savoy cabbage leaves stuffed with duck, prunes, and pistachios; aged *aceto balsamico* gravy 24.

*Whole roasted trout stuffed with smoked sea scallops and crayfish; Maine lobster bisque 30.

Suprême of hen breast *à la Escoffier* with potato and *crème fraîche purée* 27.

Spit-roasted pork belly stuffed with sweet sausage; black truffle and Fuyu persimmon *mostarda* 28.

**Brasato* of Piedmontese beef cheeks, sweet-breads, Cipolline onions, and Pioppini mushrooms with Butternut squash and hazelnut *polenta* 28.

Truffled *boudin blanc de veau* with chestnuts, Belgian endives, and caramelized apples 26.

Oliveto