



CELEBRATION OF WHITE TRUFFLES AND VEGETABLES
10.24.2026

MOUNT SHASTA MATSUTAKE MUSHROOM “VELOUTÉ”
“Quiche Forestière” and Garden Cutting Celery

“OYSTERS AND PEARLS”
*Vidalia Onion-Tapioca “Ragoût,” Poached Oyster Mushrooms
and Quinoa “Caviar”*

BANTAM HEN EGG CUSTARD
with a “Ragoût” of White Truffles from Alba

SALT BAKED RUBY BEET SALAD
*English Walnut “Tapenade,” Candied Golden Beets, Tender Garden Herbs
and Grated White Truffles from Alba*

BRUSSELS SPROUT “TOAST”
*Meyer Lemon “Marmalade,” White Pearl Onions, “Pain Perdu”
and Grated White Truffles from Alba*

TOASTED CHESTNUT “AGNOLOTTI”
Aged “Parmigiano Reggiano” and Shaved White Truffles from Alba

WHITE BELGIUM ENDIVE “TARTE TATIN”
Fennel “Compote,” Garden Mustard Frills and Navel Orange Reduction

GARDEN CAULIFLOWER “SCHNITZEL”
Broccoli “Confetti,” Cauliflower Emulsion and Shaved White Truffles from Alba

JASPER HILL WHITNEY “RACLETTE”
Roasted Russet Potatoes and Seeded “Lavash”

MANILA MANGO-MAKRUT LIME “GELÉE”
Young Coconut “Joconde” and Garden Passion Fruit

K&J ORCHARDS BARTLETT PEAR SORBET
Mascarpone “Chantilly” and White Truffle from Alba

K+M 55% DARK CHOCOLATE - WHITE TRUFFLE “MOUSSE”
Black Pepper “Namelaka” and “Baileys Sponge”

“MIGNARDISES”

