



CELEBRATION OF BLACK TRUFFLES AND REGIIS OVA CAVIAR
03.21.2025

ROASTED CAULIFLOWER “VELOUTÉ”
Garden Cauliflower “Panna Cotta” and Black Winter Truffle “Coulis”

“OYSTERS AND PEARLS”
*“Sabayon” of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Royal Ossetra Caviar*

HEN EGG CUSTARD
“Applewood Smoked Hobbs’ Bacon Jus” and Toasted Brioche “Melba”

NANTUCKET BAY SCALLOP “CRUDO”
*Compressed Cherriette Radishes, Watermelon Radish “Jam,” Young Ginger “Vierge”
and Regiis Ova Royal Ossetra Caviar*

SAUTÉED FILLET OF NORWEGIAN HALIBUT
*Watsonville Artichokes, Preserved Meyer Lemon, Miner’s Lettuce,
Regiis Ova Rainbow Trout Roe and “Barigoule Beurre Blanc”*

HOURLANI WHEAT “KUGELHOPF”
Aged Parmesan “Mousseline” and Shaved Black Winter Truffles from Périgord

CRISPY FOUR STORY HILL FARM POULARDE “KATSU”
Garden Radicchio Salad, Black Winter Truffle “Gastrique” and Grated Black Winter Truffles from Périgord

“STEAK AND POTATOES”
*Charcoal Grilled Snake River Farms “Calotte de Bœuf,” “Twice Baked Potato,”
“Sauce Périgourdine” and Shaved Black Winter Truffles from Périgord*

WALTER RÁSS’ WALLYKÄSE CHEESE
Brown Butter-Toasted Hazelnut “Madeleine” and Medjool Date “Vinaigrette”

RED RHUBARB “TERRINE”
Buttermilk “Namelaka” and “Biscuit Cuillère”

K+M CHOCOLATE “TRUFFLE”
Almond Sponge and Cocoa Nib Ice Cream

“MIGNARDISES”