

La Crémaillère

RESTAURANT

Chef Thomas Burke

A CELEBRATION OF WHITE TRUFFLES FROM ALBA
6 COURSE MENU WITH WINE PAIRING
ALL DISHES ARE FINISHED WITH WHITE TRUFFLES TABLESIDE
\$595 PER PERSON

PETITE OMELETTE, SAUCE BÉARNAISE

Moët et Chandon Dom Pérignon 2012

MUSHROOM AGNOLOTTI, PARMESAN FOAM

Barolo, Marcenasco, Ratti 2019

LOBSTER RISOTTO

Chablis, Grand Cru Les Clos, Domaine Long-Depaquit 2019

DOVER SOLE, POTATO MOUSSELINE

Puligny Montrachet, Patriarche 2019

VEAL, FOIE GRAS, SWEETBREADS

Corton, Grand Cru, Père & Fils 2016

WHITE CHOCOLATE PANNA COTTA

Sauternes, Chateau Romieu Lacoste 2020

"White Truffles are the rarest and most prized truffles in the world. Hailing primarily from the Piedmont (Piemonte) region of Italy, these culinary gems have the most pronounced and fragrant aromas of any truffle species."

"The white truffle must awaken something primal in those who eat it, because its adherents are many, and they are passionate. Truffles are the true fruit of the earth, rarer and more precious than any other edible root, tuber, or mushroom. There is no other flavor like them on earth, which is perhaps why they are so often described as heavenly."