

# MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE

MUSHROOM  
 TRUFFLE  
FESTIVAL  
NOV 1-30

## MUSHROOM AND TRUFFLE TASTING MENU

### 1ST COURSE

MUSHROOM "BRUSCHETTA" TOAST  
WILD AND EXOTIC MUSHROOM RAGU, CREAM, THYME, GRILLED CROSTINI  
WINE PAIRING - 2018 LA FIERA, MONTEPULCIANO D'ABRUZZO, ITA

### 2ND COURSE

MODERN BEEF TARTARE  
CHOPPED CREMINI, DIJON, CAPER, GHERKIN, FARM YOLK, WHITE TRUFFLE OIL  
WINE PAIRING - 2017 TORMARESCA, CHARDONNAY, PUGLIA, ITA

### 3RD COURSE

MUSHROOM RISOTTO  
MAITAKE, CREMINI, AND OYSTER MUSHROOMS,  
SHAVED BLACK AUTUMN TRUFFLE, GRANA PADANO  
WINE PAIRING - 2016 ERBALUNA, NEBBIOLO ITA

### "G&T" PALATE CLEANSER

### 4TH COURSE

PORCINI CRUSTED BENCHMARK FILET  
SHAVED ALBA TRUFFLE, SEARED FOIE GRAS,  
POTATO PAVE, SMOKED MAITAKE MUSHROOM  
WINE PAIRING - 2014 CAPARZO, BRUNELLO DI MONTALCINO, ITA

### 5TH COURSE

CHOCOLATE TRUFFLES  
DARK, MILK, AND WHITE CHOCOLATE  
WINE PAIRING - TAYLOR FLADGATE 10 YEAR

109 PER PERSON | FULL TABLE PARTICIPATION REQUIRED  
OPTIONAL WINE PAIRING | 45 PERSON

## INDIVIDUAL LARGER PORTIONS

MUSHROOM TOAST \$14  
MODERN TARTARE \$24.50  
MUSHROOM RISOTTO \$34  
PORCINI CRUSTED  
BENCHMARK FILET \$69  
CHOCOLATE TRUFFLES \$13



FEATURE WINES	5 oz. GLS	BTL
LA FIERA, MONTEPULCIANO, ITA	9	45
TORMARESCA, CHARD, ITA	10	50
ERBALUNA, NEBBIOLO, ITA	14	71
CAPARZO, BRUNELLO, ITA	24½	122

TAYLOR 10 YR - 2oz GLASS \$10

## FRESH TABLE-SIDE SHAVED TRUFFLES



1G - BLACK BURGUNDY \$9  
2G - BLACK BURGUNDY \$17



1G - WHITE ALBA \$26  
2G - WHITE ALBA \$49