

...TASTING MENU...



ALBA WHITE TRUFFLE SEASON

Enjoy Freshly Shaved Winter White Truffle  
with Each Course

TASTING MENU | 228

WINE PAIRING | 158

AMUSE BOUCHE

Langoustine Tartar, Ricotta Blanc-Manger

*Champagne Billecart-Salmon, Sous Bois, Brut NV*



OEUF | POTIRON 62

Butternut-Squash Velouté, Free Range Poached Egg  
Piedmont Roasted Hazelnut, Alba White Truffle

*Pio Cesare, 'Piodilei' Chardonnay, Langhe DOC 2022*



CHAMPIGNONS | COMTE 72

Girella Pasta, Wild Mushrooms  
Comté & Vin Jaune Emulsion, Alba White Truffle

*Bruno Rocca, Barbaresco DOCG 2020*



VOLAILLE DE BRESSE (1.6 kg) 198

Poached Whole Chicken in Truffle Broth  
Savoy Cabbage, Mushroom, Salsify, Albufera Sauce  
Alba White Truffle

*Gaja, Dagromis, Barolo DOCG 2019*



PRE-DESSERT

Spruce & Lemon Sorbet, Chartreuse



TIRAMISU 36

Alba White Truffle Mascarpone Ice Cream  
Piedmont Roasted Hazelnut, Coffee Cream

*Buccia Nera, Vin Santo, Colli dell'Etruria Centrale DOC 2018*

Additional Alba White Truffle available for \$18++ per gram

