

# DINNERS FOR WHITE TRUFFLES, BLACK TRUFFLES, AND WILD MUSHROOMS

November 16, 17, 18, and 19, 2004

## Antipasti and Salads

✓ *Tortino* of Wild Mushrooms  
and Leeks 15.50

*Carpaccio* of Northern Halibut with  
*bottarga*, Cucumber, and Black  
Truffles 18.50

✓ + *Insalata di carne cruda* of Watson  
Farm Lamb with Walnuts, Celery  
Heart, and Parmesan 12.50

✓ Poached Salted Farm Egg with  
Cardoons, Celery, Black Trumpet  
Mushrooms, and *fonduta*  
*Valdostana* 15.50

✓ Belgian Endives with Parmesan  
*fonduta* 11.00

Field Radicchio with Truffled  
*bagna cauda* 16.00

✓ *Fettunta* with McEvoy Ranch  
New Olive Oil 8.50

Garden Lettuces with Mushroom  
Vinaigrette 10.50

✓ Dishes with check are particularly  
accepting of white truffle shaving.  
+ Dishes with cross are particularly  
accepting of black truffle condiment.

Fresh Black Truffle  
Condiment, 30 g  
22.00

White Truffles  
\$7.50 per gram,  
shaved tableside. Or  
choose a truffle for  
your table.

## Primi piatti

Butternut Squash Soup with  
Chanterelle Mushrooms  
and Parmesan 10.50

✓ + *Crespelle* of Dungeness Crab  
and Porcini Mushrooms 17.50

✓ + Sweet Potato *gnocchi* with  
Bay Scallops 18.50

✓ *Agnolotti* of Guinea Hen 15.50

✓ *Pici* with Sausage, Nutmeg,  
and Lemon Zest 14.00

✓ + *Tagliatelle al burro* 10.00

✓ + *Gnocchi di polenta taragna*  
with 'Savoy' Cabbage, *pancetta*,  
Sage, and *taleggio* Cheese 14.50

✓ + Wild Nettle *penne* with  
*crescenza* Cheese and Black  
Trumpet Mushrooms 15.50

## Grills, Sautés, and Rotisserie

✓ + *Scaloppine* of Willis Farm Pork  
*al sugo bianco* with 'Trentino Red Flint'  
Polenta 24.00

✓ + Sweetbread and Spiny Lobster  
Sausage with Shoestring Potatoes  
21.00

*Burrida* of Atlantic Cod, Shellfish,  
and Squid with White Vegetables  
and Black Truffle Mayonnaise  
30.00

✓ + Charcoal-Grilled Paine Farm  
Pigeon with Swollen Raisins, Wal-  
nuts, and *foie gras* Sauce 30.00

✓ + Spit-Roasted Niman Ranch Rib  
of Beef with Marrow Bone and  
Sweet Potato Gratin 34.00

✓ + *Polpettone* of Hoffman Farm Hen  
and Chestnuts in 'Savoy' Cabbage  
Leaves, Sweet Onion Sauce 22.00

*Oliveto*