

DINNERS FOR TRUFFLES & AUTUMN MUSHROOMS

November 2006

Aperitivo: Moscato d'Asti with Aperol and Campari
6.00

White truffle shaved tableside: \$7./g. Small whole truffles available.

Antipasti and Salads

* *Panzerotto* of Wild Mushrooms and Leeks
14.50

Sea Scallops, Oysters, and Mussels with
Root Vegetables and Black Truffles
17.50

Insalata di carne cruda of Watson Farm Lamb with
Walnuts and Black Truffle Salt 17.50

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

* Niman Ranch Beef Tongue with Celery Root
Purée 12.50

Mixed Chicories with Creamy *pancetta* and
Herb *vinaigrette* 13.50

* *Sformatino* of 'Sugar Pie' Pumpkin with
'*castelmagno*' Cheese and Walnuts 16.50

Salad of Fall Vegetables with *bagna cauda*
13.50

Garden Lettuces with Mushroom Vinaigrette
10.00

Soup and Pastas

* Creamy *minestra* of Fall Vegetables
10.00

* *Polenta farinata* with Wild Boar *ragù* 14.50

* *Crespelle* of Dungeness Crab and Porcini Mushrooms
20.00

* 'Kabocha' Squash *gnocchi* with Georgia White Shrimp,
and Chanterelle Mushrooms 17.50

* *Agnolotti dal plin* 16.50

* *Pici* with Sausage, Nutmeg, and Lemon Zest
15.00

* *Tagliatelle* with Herbs and *fonduta Valdostana* 14.50

* *Ravioli* of Roasted Root Vegetables, Beef Marrow,
and Chives 16.00

Wild Nettle *lumache* with Wild Burgundian Snails
and Black Trumpet Mushrooms 18.50

* Lentil *fettuccine* with Rabbit *polpettini*,
Sage, and *vin santo* 13.50

Grills, Sautés, and Rotisserie

* *Scaloppine* of Willis Farm Pork *al sugo bianco*
with *polenta abbrustolita* 26.00

* *Ballotine* of Heritage Turkey and Chestnuts,
sauce pevra 23.00

* Roast Monkfish *al tabaccaio* with Leeks and
Fresh-Milled *polenta* 28.00

* Spit-Roasted Paine Farm Pigeon with Drunken
'Sultana' Raisins, Walnuts, and Liver *crostini*
28.00

Charcoal-Grilled Axis Venison with *pancetta*
and Black Truffle *salsa*, 'cipolline' Onions *gratinata*
40.00

Truffled *cotechino* Sausage with Belgian Endives and
Parmesan *fonduta* 24.00

* Spit-Roasted Dry-Aged Prime Rib of Beef with
'Italian Butter' Beans, Spinach, and Villa Montana
New Olive Oil 36.00

*Dishes particularly accepting
of shaved white truffles.