



## Truffle Dinner Menu

### Entree

*"La tartara di Mare"*

Yellowfin Tuna tartare truffle infused with citrus salad and scampi ceviche.

*Pinot Grigio, Pear Tree Marlborough NZ*

### First

*"La Truffatella"*

House Pappardelle pasta made with quail eggs and durum wheat flour, porcini mushrooms and goat cheese, fresh truffle.

*Tempranillo, Don Ramon Spain*

### Main course

*"El Solomillo a la trufa"*

Kobe fillet tenderloin marble score 6 with truffle jus, organic baby carrots and Dutch cream potato dauphinoise

*Cabernet Sauvignon, Hedonist Maclaren Valley AU*

### Dessert

*"La Fondant de Chocolate con trufa"*

Chocolate truffles infuse cake, orange and mascarpone mousse and hazelnuts praline

*Sherry, Pedro Jimenez Spain*

.....This menu is inspired by the Italian and Spanish truffle seasons of the best wine regions Tuscany and Rioja, these recipes are combined with the effort to bring our traditional flavours repropoed in a modern concept by using the best local and fresh ingredients.....

Head Chef Alessandro Spiga

Our Fresh Local Truffles are provided and In Collaboration with

— THE —  
TRUFFLE  
— MAN —