



Prunotto

TRUFFLE WINE TASTING

TUESDAY, OCTOBER 26TH, 2021 \$250 PP

BENVENUTO

HORS D'OEUVRE

Mix Chef's seasonal inspired Hors D'oeuvres.

Two Words: Bourbon Truffle Pistachio Old Fashioned. Pear in Normandy: Pear Parmesan Martini

STARTER

FILET MIGNON TARTARE

*Hand Chopped Grass Fed Filet Mignon, Aged 24 Months Parmigiano-Reggiano, Shaved White Truffles,
quail egg yolk*

Prunotto Orcchetti Nebbiolo D'alba, Piedmont, Italy 2017

PRIMI

TRUFFLED UOVO RAVIOLO

*Large single Raviolo Filled with Fresh Bufala Ricotta, spinach and a soft organic egg yolk cooked in a
truffle butter sauce, Shaved White Truffles.*

Prunotto Barbaresco Single Vineyard "Bric Turot", Piedmont, Italy 2015

SECONDI

ROASTED VEAL TENDERLOIN

*Pan roasted veal tenderloin served with aromatic white wine sage sauce, Truffle Butter, Truffle Scalloped
Potatoes and topped with Shaved White Truffles*

Prunotto Barolo Single Vineyard "Brusia", Piedmont, Italy 2015

DOLCI

CHEFS CHOICE

Prosecco Col De Salici Single Vineyard, Veneto, Italy 2020

