

# THE CHEF'S TABLE EXPERIENCE

*3rd Annual Potato-Truffle Degustation*

*Heidseick Momopole NV*

## **BOUCHEE OF OSETRA CAVIAR and CRISP POTATO**

With a lacing of Crème Fraiche



## **SMOKED SALMON and RED BLISS POTATO SALAD**

With Persimmons and Oregon White Potato "Foam"



*Ch. Larrivet-Haut-Brion, Pessac-Leognan, France 1998*

## **SCRAMBLED EGGS and OREGON BLACK TRUFFLES**

With Maine Lobster and Yellow Finn Potatoes



## **CHANTERELLE-TRUFFLE "CAPPUCCINO"**

Enhanced with Perigord Black Truffles and a Rabbit-Honshimejii-Edamame Salad  
with 50 year old Balsamic Vinegar



*Joseph Drouhin, Beaune "Clos des Mouches" 2000*

## **SEARED DIVER SEA SCALLOP and ALBA WHITE TRUFFLES**

Under a White Truffle laced Mascarpone Agnolotti in a Potato-Walnut Nage



## **CREPINETTE of ATLANTIC SKATE**

Stuffed with Oregon Truffles, Oxtails and Foie Gras with Leeks and Cepes  
In a Pumpkin-Truffle Jus



*Brunel Chateauf-neuf-du-Pape "Les Cailloux" 1999*

## **SQUAB WRAPPED ESCOLAR**

Roasted slowly and served on a bed of French Lentils, Artichokes, crisp Sweet Potato  
And a Truffled Beet "Vinaigrette"



## **"LIQUID TIRAMISU"**

With Truffle Oil and a Frozen Lemon Drop



*Sanguinetti Brunello de Montalcino 1997*

## **TRUFFLE and POTATO CRUSTED LAMB LOIN**

With Black Trumpet Mushrooms, Perigord Truffles, and Salsify  
In a Truffled Smoked Chocolate Essence



*Tokai Aszu NV*

## **CARAMELIZED WINTER PEAR "TART"**

With an air brushing of Truffle Honey, Black Truffle Ice Cream, Sweet Potato Sorbet  
And a Cinnamon Crisp Crust



## **MIGNARDISES**

An assortment of House Made Jellies  
Truffle Honey scented Macaroon Sandwiches  
Artisan and Fermier Cheeses  
Chocolate-Olive Bark with Spanish Marcona Almonds



Bill Morris Executive Chef  
Jim Campbell Executive Sous Chef  
Alex Pitts Sous Chefs  
and the Culinary and Service Team