

The White Truffle Experience

FOUR-COURSE MENU | \$175 PER PERSON
WINE PAIRING (FOUR WINES) | \$80 PER PERSON

FIRST COURSE

Uovo, Patate e Tartufo*

poached egg | potato foam | parmesan crumble | white truffle

Ca'Del Bosco Franciacorta, Lombardy 30

SECOND COURSE

Taglioni

tagliolini | vanilla | butter | pink pepper | white truffle

Feudi di San Gregorio Greco Di Tufo, Campania 15

THIRD COURSE

Controfiletto di Manzo*

ny strip | charred shallot | celeriac | jus | white truffle

Azelia Barolo, Castiglione Falletto Piedmont 40

DESSERT

Cioccolato Bianco

white chocolate warm ganache | almond | vanilla ice cream

meringue | white truffle

Cocchi Barolo Chinato 20

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

A 20% service charge will be added to your bill.



FONTANA
AT THE BILTMORE