

**COAL FIRED BISTRO'S**  
**WINTER TRUFFLE MENU**

*Available March 8 – 11, 2010*

**FOIE GRAS** – Rougie foie gras pan seared over braised spinach and toasted Marcona almonds with caramelized pear drizzled with Port wine and truffle honey.

Paired with Campobello Il Santo Toscano '05

**ESCARGOT** – Escargot Helix in garlic-truffle butter and parsley infusion.

Paired with La Boatina Pinot Grigio, Venezia Giulia IGT '08

**LANGOUSTINE** – Denmark langoustine grilled, over celery root puree with a balsamic and black truffle cream sauce.

Paired with Elio Perrone “Tasmorcan” Barbera D’Asti, Piemonte '08

**VEAL SWEETBREADS** – Braised sweetbreads over white truffle risotto with fresh porcini mushroom shavings and sweet pea-prociutto puree.

Paired with Monchiero Carbone “Regret” Nebbiolo, Langhe DOC '07

**AUSTRALIAN LAMB CHOP** – Thyme and garlic marinated, over Farro in a rich stew of wild mushrooms and white truffle peelings topped with truffle walnuts.

Paired with Viberti “Buon Padre” Barolo, Piemonte '05

**MANGO SORBET**

**PASSION FRUIT PANNA COTTA NAPOLEON** with fresh berry compote.

Paired with Villa Rosa Moscato D’Asti NV

**\$105 per person**  
(excluding tax and gratuity)