



BLACK TRUFFLE TEN-COURSE TASTING MENU & WINE PAIRING

Wednesday, March 11, 2026

GUEST ARRIVAL at 7:00 PM

EPC, Le Champagne Des Épicuriens, Blanc De Noir, Brut NV & Canapés

OYSTER

Black Truffle, Seaweed Caviar

POTATO PAVE

Black Truffle Cream, Crème Fraîche, Chive

First & Second Course Wine Pairing: Riesling Trocken, Weingut Robert Weil, Rheingau, 2024

MAINE DIVER SCALLOP CRUDO

Black Truffle Vinaigrette

HUDSON VALLEY FOIE GRAS

Black Truffle Marmalade, Roasted Figs, Brioche

Third & Fourth Course Wine Pairing: Ladoix, Domaine d'Ardhuy, Blanc, 2023

WAGYU TARTARE

Black Truffle Aioli, Shallot, Smoked Quail Egg Yolk

EGG

Black Truffle Raviolo, Sage Brown Butter

HALIBUT

Black Truffle-Infused Trumpet Mushroom Broth, Charred Leeks

Fifth to Seventh Course Wine Pairing: Domaine Des Sénéchaux, Châteauneuf-du-Pape, Blanc 2023

Intermezzo

BEEF WELLINGTON

Black Truffle-Foie Gras Duxelles, Haricot Verts, Potato Purée, Bordelaise

Eighth Course Wine Pairing: Margaux, Marquis De Mons Bordeaux, '2016

CHEESE

Black Truffle Jam, Honey

PEAR

Black Truffle-White Wine Poached Pear, Vanilla Bean, Braising Reduction

Ninth & Tenth Course Wine Pairing: François Montand Ice Edition Demi Sec, Méthode Traditionnelle Blanc de Blanc

\$375.00 per person | Plus 20% Gratuity & 8.75% NYS Sales Tax