

Inside Park

at St. Bart's

Join Us for White Truffle Festival 2018

(November 9th—November 18th)

5:00PM-9:00 PM

Prix Fixe \$95 per person
Suggested Wine Pairings Additional \$35 per person



MENU

Antipasto *(choice of)*

Carne Cruda *marinated beef tartar*

Truffle Mortadella Mousse *pistachio, balsamic, beef straws*

Nebbiolo d'Alba, Prunotto, Piedmont 2015

Primo *(choice of)*

Ricotta Agnolotti *sage, brown butter*

Pappardelle *egg noodle, pancetta, truffle cream, chanterelle, poached egg*

Barbaresco, Prunotto, Piedmont 2013

Secondo *(choice of)*

Maitake Mushroom Risotto *risotto, truffle butter*

Demkota Ranch Beef Tenderloin *onion soubise, squash, brussel sprouts*

Truffle Parmesan Crusted Halibut *cauliflower puree, mushroom chips, persimmons*

Bussia Barolo, Prunotto, Piedmont 2011 50th Anniversary Vintage

**All courses to be served with shaved white truffles*

Dolce *(choice of)*

Chocolate Ganache *chocolate cake with salted hazelnut*

Frangelico Bread Pudding *caramel, crème anglaise, frangelico mulled berries*

Moscato d'Asti, Prunotto, Piedmont 2014



For Reservations: Call (212)-593-3333 or Book on www.opentable.com