



RANCH HOUSE

RESTAURANT

Truffle Dinner



Tartare

*Wagyu Filet Mignon, Charred Ribeye Cap, Shaved Truffle
Fried Artichoke, Belgium Endive, Rosemary Oil*

Elvio Cogno "Mandorlo" Dolcetto d'Alba, Piedmont, Italy 2022

Pasta

Cavatelli, Broccoli Rabe, Truffle Velouté, Spinach Puree, Parmesan

Livio Felluga, Friulano, Friuli Colli Orientale, Italy 2021

Bread

*Truffle Infused Rustic Bread, Sherry Escargot Stew
Bone Marrow Butter, Shaved Truffles*

*Domaine des Mont Fournois, Mesnil Sur Ogier
Grand Cru, Champagne 2017*

Salad

*Ranch Lettuce, Mixed Heirloom Beets, Whipped Truffle Ricotta
Warm Pecans, Golden Raisin, Mint Dressing*

*Trimbach, 'Cuvee Frederick Emile', Riesling, Alsace, France
2012 from Magnum*

Meatball

*House-Ground Denver Roast, Guanciale
White Wine & Truffle Bechamel*

*Chateau de Beaucastel, Chateauneuf du Pape Blanc
Rhône Valley, France 2020*

Lobster

Maine Lobster, Truffle Thermidor Sauce, Braised Leeks

*Francois Carillon, Murgers des Dents de Chiens 1er Cru
St. Aubin, Burgundy, France 2022*

Wagyu Tasting

Ribeye | Denver | NY Strip

Fresh Shaved & Truffle Butter

Young Carrot, Yorkshire Pudding, Scallion Ash

Massolino, Parussi, Barolo, Piedmont, Italy 2019

Dessert

*Banana Namelaka, Hazelnuts, Candy Cap Mushroom Diplomat
Orange Citrus Marmalade*

Blandy's Terrentez, Madeira 1978

Chef de Cuisine: Andrew Rosenfeld

Advanced Sommelier: Kevin Arndt

Sponsored By:

