

# TRUFFLES

FRIDAY 27 JULY FROM 5.30 PM  
4 COURSE TASTING MENU \$99  
OPTIONAL MATCHED WINES \$55

## ONE

*Roast shark bay scallops, celeriac cream, truffle, sunflower seed  
'16 Prunotto Arneis, Roero DOCG*

## TWO

*Gnocchi, artichoke, saffron, roast hazelnut, pecorino, truffle  
'16 Paolo Scavino Dolcetto d'Alba DOC*

## THREE

*Jospered duck breast, brussel sprouts, salsify, quince and truffle jus  
'12 Linnaea 'Trifulau' Barolo DOCG*

## FOUR

*Flourless chocolate cake, bitter mandarin, truffle ice cream  
'15 Patrizi Moscato d'Asti DOCG*

*Reserve a table today and enjoy a special truffle tasting menu  
for one night only featuring Coomer Truffles!*