

# Inside Park at St. Bart's

## White Truffle Festival (November 3rd—November 11th)

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



### MENU

#### Antipasto (choice of)

**Carne Cruda** marinated beef tartar, white truffle shaving

**Truffle Custard with Shrimp and Caviar** eggs, truffle oil, cream, shrimp, hackleback caviar

**Roasted White Asparagus** hollandaise, shaved white truffle

**Fiulot Barbera d'Asti DOCG Piedmont**

#### Primo (choice of)

**Ricotta Anglotti** sage, brown butter, shaved white truffle

**Goat Cheese Ricotta Gnudi** shaved white truffle

**Tagliatelle and Pancetta** egg noodle, pancetta, truffle cream, chanterelle, 6 minute egg, shaved white truffle

**Prunotto Barbersco DOCG Piedmont**

#### Secondo (choice of)

**Maitake Mushroom Risotto** truffle butter, shaved white truffle

**Seared Creekstone Farms Beef Tenderloin** compressed braised short ribs, charred onion soubise, autumn vegetable, shaved white truffle

**Seared Nantucket Bay Scallops** cauliflower puree, parsnip chips, shaved white truffle

**Prunotto Barolo DOCG Piedmont**

#### Dolce (choice of)

**Torta Di Nocciola Tradizionale** hazelnut cake with roasted cashews

**Frangelico Bread Pudding** caramel, crème anglaise, Frangelico huckleberry

**Moscota di Asti DOCG Piedmont**

