

Andrea

WHITE TRUFFLE MENU

Andrea celebrates an exquisite delicacy from Alba, Italy, with a seasonal prix fixe menu. Heralded as “the diamond of the kitchen,” white truffles still maintain haute cuisine status in the culinary world. Each course will be presented with 2 grams of Alba white truffle.

ANTIPASTI

gone straw farm's soft poached egg
prosciutto cotto, sorrel purée

- or -

delicioza burrata
*mizuna, 'warren farm' pears, 25 year balsamic
chardonnay, gaja, rossj bass, langhe, 2016*

PRIMI

chestnut casoncelli
caciocavallo cheese, crispy sage, brown butter

- or -

winter squash acquerello risotto
*grana padano, port reduction
barbaresco, pio cesare, "il bricco," piemonte, 2010*

SECONDI

duo of veal
roasted tenderloin & braised veal cheek, parsnip, tuscan kale

- or -

prime filet mignon
*brown butter spinach purée, charred cippolinis, forest mushrooms
tignanello, antinori, toscana, 2015*

DOLCI

crème fraîche cheesecake
black pepper crumble, fig jam

\$205 per adult | \$300 per adult with wine pairing

Pricing excludes tax and gratuity.