

Charlotte

RESTAURANT & LOUNGE

5-course Truffle Tasting Menu

Winter 2021

Menu 225 per person | Optional Wine Pairing 75 per person

Beginning "Snacks"

Poached Pasture Egg
seaweed, vin jaune, white truffle

Grilled Hama Hama Oyster
lardo, black truffle

Uni Emulsion
capellini, white truffle

Seared Foie Gras
pickled grapes, black truffle

1st Course

Cauliflower Veloute
ossetra caviar, black truffle

Pairing: Meletiti Spritz

2nd Course

Black Cod
sunchoke, pear sabayon, white truffle

Pairing: 2019 Michele Chiarlo 'Gavi', Piedmont, Italy

3rd Course

Roasted Squab
fall squash, winter greens, black truffle

Pairing: Camille Giroud 'Maranges Le Croix Moines' 1er Cru

Cheese

Beecher's Cheddar
WA apples, sauvignon blanc gelée, honey gelato

Pairing: Domaine Lingot Martin Bugey Cerdon

Dessert

Theo Chocolate Souffle
preserved fig + sorbet, red bean mousse

Pairing: Matsui Umeshu