

# THE MANJIMUP BLACK TRUFFLE DINNERS THE LAST OF THE SEASON

WEDNESDAY 11TH & FRIDAY 13TH SEPTEMBER

6.30pm for 7pm

## Menu

Baguette & Lutèce truffle butter

### Première Assiette - Centre Table

Soupe de truffes Paul Bocuse - the black truffle soup

### Deuxième Assiette

Vialone Nano risotto, sautéed scampi, the black truffle & Parmigiano Reggiano

### Troisième Assiette - Third course

White Rocks veal shoulder

braised 18 hours with Pinot Noir & the black truffle, cauliflower mousseline

### Quatrième assiette - Fourth course

Brie de Meaux cow's milk & the black truffle, endive, walnut & baguette

Warm cherries & black truffle tart soufflé, vanilla bean ice cream

### **The Winter Black Truffle (*Melanosporum*) from Manjimup WA**

Appetizer & 4 course dinner 98.0 per person

A glass Champagne & Appetizer on arrival, 4 course dinner & matching wines 140.0 per person