



Blue Talon Bistro

- SERIOUS COMFORT FOOD -

ANNUAL TRUFFLE DINNER

SATURDAY, JANUARY 9, 2010

MENU

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Amuse Bouche

SAUVIGNON BLANC, "PROFESSOR BLACK" 2008, WARWICK

Foie Gras Mousse with Oregon Black Truffles

PINOT GRIS "IM BERG" 2006, EHRHART

Black Garlic Soup with Black Truffle Crouton & Shaved Perigord Truffles

RIESLING "CUVEE FREDERICH EMILE" 2004, TRIMBACH

White Truffle Polenta with Truffled Local Flounder and Leeks

CHARDONNAY, SONOMA COAST 2007, RAMEY

Roasted Tenderloin & Tripoux a la Perigordine with Foie Gras Potatoes

GIGONDAS, "LES HAUTES DE MONTMIRAIL" 2006, BRUSSET (MAGNUM)

Warm Goat Cheese Button over Balsamic Black Truffled Fruits

CHAMPAGNE N.V. "PARIS", DUVAL-LEROY

Black Truffle Ice Cream with Soft Truffle Chips & Port Reduction

20 YEAR OLD TAWNY PORT, COCKBURN