



Blue Talon Bistro

- SERIOUS COMFORT FOOD -

ANNUAL TRUFFLE DINNER

SATURDAY, JANUARY 15, 2011

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Amuse Bouche

PINOT BLANC '08, BECKER ESTATE

Black Truffle & Leek Terrine with Mâche Lettuce,
Bacon & Parmesan Crisps and a Poached Quail Egg

RIESLING "BOLLENBERG" '08, CHATEAU D'ORSCHWHIR

Sauteed Black Sea Bass in Périgord Truffle Crust
on Asparagus with Whipped Truffled Potatoes

BORDEAUX BLANC '08, BARONS PHILLIPE DE ROTHSCHILD

Seared Breast of Pigeon with Oregon Black Truffle Pasta.

Root Vegetables Pearls & Handmade Ravioli

FLEURIE '09, CLOS DE QUATRE VENTS

Roasted Loin of Lamb with Braised Shoulder in Mustard Fruit,

Roasted Black & White Garlic & Sauce Périgordine

ROUSSILLION "GEORGES" '07, DOMAINE PUIG PARAHY

Baled Brie with Umbria Truffle Salsa & Sun-Dried Cherry Croutons

Black Diamond Polenta Fritters with Truffle Honey

SAUTERNES '06, CHATEAU LES TUILERIES