



A Celebration of Truffles

Mingle for Maryvale

Friday, November 18, 2022

MENU

Appetizers - Shared platters

Cream wild mushroom arancini with drizzled truffle honey

Roman style focaccia and truffle salt
Served with garlic tomato confit for dipping

Aged parma prosciuttini and black truffle burrata

Trio of warm olives with drizzle of truffle oil

Truffle honey smoked salmon crostini

1st Course

Risotto cacio e pepe infused with shaved white truffle

2nd Course

Braised beef short rib in a Barolo red, marrow with San Marzano tomato and parmigiana rind
Stewed potato and root vegetables with truffle cream and fresh truffle shavings

3rd Course

Autumn Salad with heirloom tomatoes dressed with honey, pear vinaigrette.

Dessert

Truffle shaved on dark chocolate olive oil cake with crème fraîche and field berries
Espresso