

White Truffle Dinner – December 10th, 2018

AMUSE

Duck Fat Potato Torta
Whipped Ricotta, 18 Month Aged Prosciutto di Parma,
Grated White Truffle

COURSE 1

Honeynut Squash Soup
Crispy Maitake Mushrooms, Sage Crema & White Truffles

COURSE 2

Alaskan King “Crabonara” Risotto
Shaved White Truffles

COURSE 3

Slow Braised Short Rib
Caulilini, White Truffle Mashed Potatoes, White Truffle Jus

COURSE 4

Olive Oil Cake
Meyer Lemon Puree, White Truffle Gelato

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- Chef/Owner Ryan DePersio -
- Pastry Chef/Owner Cynthia DePersio -