

# MUSHROOM & TRUFFLE FESTIVAL 2020

cincinnati's annual truffle and mushroom celebration returns for the month of november. black and white truffles or 'the miracle in black and white' are carefully sourced and hand selected.

## **white alba truffle – minimum 2 grams**

most famously found around the city of alba in the province of piedmont, north west italy. truffles are the fruit body of a subterranean mushroom or fungus. they are found close to the roots of trees, notably oak and hazelnut.

## **burgundy truffle – minimum 2 grams**

found across europe and notably from piedmont italy. the burgundy truffle has the same qualities as the white truffle but far less assertive in its aroma. it has a black exterior with the center being much paler.

## **mid course**

truffled egg tagliatelle – butter, parmesan	16
organic 1 year aged carnaroli risotto – parmesan, truffle butter	16
ricotta and burgundy truffle gnocchi – rosemary, almond pangrattato	17
truffled gnocchi a la romani	
wild and cultivated mushrooms, sunchoke puree	17

## **for the table – 150g / 5oz**

golden chanterelle – rich flavour, meaty, earthy fragrance	11
matsutake / pine – spicy aroma, citrus	18
yellow foot chanterelle – mild scent of hops, delicate earthy flavour	12
porcini – nutty with a creamy texture	19
hedgehog – firm cap, peppery, nutty flavour	9
cauliflower – musky, scent of almond	13
hen-of-the-woods / maitake – scent of hops, malt flavour	14
oyster cluster – fruity aroma, delicate	13
king oyster – fruit and citrus aroma, meaty	8
beech mushrooms – crunchy texture, slightly bitter / nutty	10
portobello – rich meaty flavour, dense texture	7