



CHRISTMAS EVE TRUFFLE DINNER

family style

TRUFFLE SUPPLEMENTS:

****5g Of Truffle Included Per Course**

++ Tableside White Truffle - \$15 Per/G *Minimum 2 Grams

++ Tableside Périgord Truffle - \$10 Per/G *Minimum 2 Grams

SNACKS

TRUFFLE FRIES

Burgundy Truffles

UNI & SOURDOUGH TOAST

White Truffles

FIRST

BUCATINI

Truffle Butter, Parmesan, Chive
tbd

SECOND

SCALLOPS

Cannellini Bean and Lardon Fricassee
tbd

THIRD

TRUFFLE STUFFED JIDORI CHICKEN

Au Jus

SERVED WITH:

Baby Greens Salad

Truffle Vinaigrette, Pecorino, Cherry Tomatoes

Crispy Brussels Sprouts | Glazed Rutabaga

PAIRED WITH: *tbd*

FOURTH

A "TRUFFLE"

Opalys Mousse, Dark Chocolate Cake
tbd

FOUR COURSE FAMILY STYLE PRE FIXE TRUFFLE MENU: \$225++
WINE PAIRING \$100++

KEITH THEODORE - EXECUTIVE CHEF
OSCAR IBARRA - CHEF DE CUISINE
COLIN LOOMIS - SOUS CHEF

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

v : vegetarian gf : gluten free | #ajaxtavern | @thelittlenell | facebook.com/thelittlenellaspen | thelittlenell.com/dining | #solotogether

* we proudly serve grand champion wagyu beef from west emma cattle co.