



THE FOOD STUDIO

sample menu

CHEF'S TASTING MENU

\$150

A Truffle tasting menu

Egg in a hole
Truffle

Celery root tortellini
Truffle dashi

Warm foie gras torchon
Pistachio brittle | strawberry | saffron formage blanc | nasturtium

Tasaminan sea trout confit
Asparagus | perigord truffle

Duck
Burnt hay | huckleberry | potato | broccolini rice

Monkfish
Pancetta | truffle cream

A5 Waygu ribeye
Sauce perigueux

Truffle ice cream | sugar cone

Perigord | ivorie chocolate | hazelnut macaron

Pricing based on parties of 20 or more. 25% service charge will be added. Additional labor for parties exceeding 3 hours will be charged at \$50 per hour per service person. Price does not include gratuity, alcohol, or travel time. We are happy to accommodate for allergies or dietary preferences.