

La Chasse Present A Truffle Dinner

1359 Bardstown Road
Monday - January 9th, 2017, 7pm
\$100 per person*
Executive Chef: Alex Dulaney

Call 502.822.3963 for reservations

First Course

Potato Leek Soup with truffle crab aioli
Paired with Henri Perrusset Chardonnay Macon Villages 2015 - Burgundy, France

Second Course

Smoked Salmon, smoked trout roe, pappardelle, truffle garlic cream sauce, crème fraîche and fine herbs
Paired with Jean-Claude Boisset Pinot Noir 2014 - Burgundy, France

Third Course

Spice-rubbed grilled Quail, blackberry thyme demi glace, truffle reggiano polenta cake, and arugula puree
Paired with Chateau Beausejour Fronsac 2012 - Bordeaux, France

Fourth Course

Red Wine Braised Lamb Shanks, sautéed spinach, crispy shallots, truffle mushroom risotto and shaved truffles
Paired with Selvapiano "Fornace" 2006 igt - Tuscany, Italy

Fifth Course

Poached Pears with truffle honey and puff pastry crouton
Paired with Sichel Sauterne 2010 - Bordeaux, France

**Does not include tax or gratuity*