

TODD JURICH'S **bistro**

I'm Dreaming of a... White Truffle Christmas Wine Dinner

Thursday, December 18th 2025

Welcomes Special Guests Host & Sommeliers

Megan Jones of Robin Cellars & Ian Honaker of Winebow

*Along with Todd Jurich, Chefs & Staff, we offer you this Year's Final & Most Anticipated
Wine Dinner ... Our 10th Annual Pairs Food & Wine from the Truffle Terroirs of the World*

~ Reception ~

Roasted Belon Oysters

truffle creamed spinach / smoked bacon / pernod / molted gruyere

A.R. Lenoble, Champagne Brut Intense Mag 19 (NV)~Champagne, France

Hand Made Fresh Egg Fettuccini

parmigiano-reggiano / James Farm cream / tableside shaved winter truffles

Enrico Serafino, Gavi di Gavi (2024)~Piedmont, Italy

Christmas Feast of the Seven Fishes "Cioppino"

scallops / lobster / rockfish / shrimp / clams / crab

fennel / tomato / saffron / truffle aioli toast

Domaine Long - Depaquit, Chablis (2023)~Burgundy, France

Roast "Free Range" Christmas Goose

chestnut dressing / pomme purée / foie gras truffle pan glaze

Domaine Joseph Voillot, Pommard Vieilles Vignes (2023)~Burgundy, France

Peposa Dell'Impruneta

Tuscan black pepper beef ragu

truffles / porcinis / thyme / polenta fonduta

*Carpineto, Toscana Cabernet Sauvignon Farnito (2018)~Tuscany, Italy
Château Laplagnotte-Bellevue. Saint-Émilion Grand Cru (2022)~Bordeaux, France*

Black Tie Truffles

\$125 per person, non-inclusive of tax & gratuity

**(Menu is subject to change without prior notice)*