



NOVEMBER IS FOR TRUFFLES

Bubbles & Amuse

FIRST

Kabocha Squash Soup, Crème Fraiche, Castelveirano-Truffle Relish & Chive

SECOND

Truffled Fettucine, Parmesan Brodo, Black Pepper & Amaranth

THIRD

Hill Country Quail, Cranberry-Beet Chow Chow, Sunchoke & Shaved
Truffle

FOURTH

Maple & Mushroom Bombolini, Ricotta, White Truffle & Sage Sugar

Menu by Chef Jen Williams

www.JayCeeHospitality.com