



bistro & oyster bar  
BY CHEF DANIEL BOULUD

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# BLACK TRUFFLE CELEBRATION

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Enjoy a variety of specially composed dishes featuring 5 grams of Perigord Black Winter Truffles throughout the season.

## **Wild Mushroom & Black Truffle Soup**

Barley, Root Vegetables, Truffled Chive Cream

**35**

## **House-Made Spaghetti**

Black Truffle & Aged Parmesan

**40**

## **Chilean Seabass**

Black Truffle, Broccolini, Fennel, Beurre Blanc

**68**

## **DB à la Royale**

Our Signature Short Rib & Foie Gras Stuffed Burger  
Served with Black Truffle Aioli & 5 gms of Black Truffle

**75**

## **Beef Rossini**

Black Truffle, Foie Gras & Sauce Rossini

**98**