

spruce

WHITE TRUFFLES AND BAROLO

NOVEMBER 12TH – NOVEMBER 18TH

VEAL CARNE CRUDA

HAND-CUT VEAL FILET MIGNON, SEA SALT, OLIO NUOVO

ARNEIS, VIETTI, ROERO 2017

BAGNA CAUDA

FALL VEGETABLES, WARM ANCHOVY VINAIGRETTE

*GRÜNER VELTLINER, NIGL, PRIVAT, SENFTENBERGER
PELLINGEN, KREMSTAL 2016*

FONDUTA AL TARTUFO

BRIOCHE, ROASTED BRUSSELS SPROUT

PULIGNY-MONTRACHET, BENOIT ENTE 2016

BAROLO-BRAISED BEEF CHEEK TORTELLINI

GERMAN BUTTERBALL POTATO, MASCARPONE

*BARBARESCO, MARCHESI DI GRESY, CAMP GROS
MARTINENGA, RISERVA 2012*

OLIVE OIL CAKE

BAROLO-POACHED QUINCE, TRUFFLE ICE CREAM

MADEIRA, D'OLIVEIRAS, VERDELHO 1973

MENU

225

WINE PAIRING

110