

Truffle Gala Evening

Presented by

Alain Fabrègues and Philippe Mouchel

Alain Fabrègues

L'oeuf au coulis de truffes et ses Tastous de Cahors

The humble truffle egg served with truffle toasts (tastous) a speciality from the town of Cahors in France

Alain Fabrègues

Le Caparccio de boeuf saumuré au sucre et sel aux truffes

The beef Caparccio served with juliennes of truffles, white champignons, sugar peas, apples, basil and flat parsley. Horseradish from our garden and newly pressed olive oil from our grove.

Philippe Mouchel

Coquilles Saint- Jacques poêlées en salade aux truffes noires, beurre noisette

Pan seared scallops salad with Manjimup black truffle and brown butter vinaigrette.

Alain Fabrègues

La terrine de cèpes et chanterelles aux truffes

Terrine of cèpes and chanterelles with Manjimup black truffle, served glazed.

Philippe Mouchel

Medley d'agneau aux truffes noires, légumes de saison sautés, jus

Pan-roasted lamb medley with Manjimup black truffle and sauté vegetables.

Alain Fabrègues

Le Nougat glacé aux noisettes, pistaches et truffes noires pralinées

Iced nougat with hazelnuts, pistachios, and Manjimup black truffle pralines; served with a caramelise crème anglaise

Coffee and petits fours

Le brie de Meaux truffé affiné par nos soins
French Brie truffled and ripened for 15 days