

**FLINTS MICHELIN STAR TRUFFLE SEASON MENU, EVERY**  
**WEDNESDAY IN THE SEASON JULY-AUGUST \$140pp**  
**BOOKINGS ESSENTIAL**

We are presenting a truffle menu for the whole of July-August (or until the season is finished)  
5 Course tasting menu cooking signature dishes from **Michelin star chefs** from around the world using locally sourced Truffles.

**Consommé aux Truffe**

Black Truffle Consommé  
"Paul Bocuse" Created for the French President in 1975

**Black truffle & Scallop Risotto,**

Sautéed King Scallops, Shaved Black truffle  
"Michel Troisgros" La Maison Troisgros 3 Michelin star since 1968

**Filet of Wagyu Beef "Tournedos Rossini"**

Beef tenderloin, crouton, Duck Liver Parfait, sliced Black truffle,  
Perigueux Jus, Artichokes, Pomme Noisette  
"Auguste Escoffier" The Godfather of Modern French Cooking

**Brie De Meaux aux Truffe**

French Brie filled with sliced truffles, lavosch  
This cheese is served this way in most Michelin Star restaurants throughout the truffle season in Europe

**Crème Brule aux Truffe**

Truffled Crème Brule  
"Michel Bourdin" Connaught Hotel London created 1996

Wine matching available at \$40 pp

**Menu available at FLINT IN THE VINES on the Thursday 15<sup>th</sup> July & Thursday 12<sup>th</sup> August**

\$60 per person deposit is required (credit card) void only if booking is cancelled before the preceding Thursday of the event. Menu items may change due to availability