

# FRESH LOCAL BLACK PERIGORD TRUFFLE MENU 2011



Head Chef & restaurant owner of Le Très Bon Christophe Grégoire  
and Terra Preta Truffles, Braidwood, NSW

“Whosoever says “truffles” utters a great word which arouses erotic and gastronomic memories...The noble tuber is not only considered delicious to taste, but is also believed to foster powers the exercise of which is extremely pleasurable.”

*Jean-Anthelme Brillat-Savarin, “The Physiology of Taste”, 1825.*

Truffles are buried treasures which when uncovered reveal an epic history and cultural journey of exaltation to the table.

The truffle’s history is recorded since antiquity, a relic with enduring magical powers, unique qualities of taste and aroma, some would also say of aphrodisiac and medicinal merit.

While the story of the black truffle is a relatively new one in the Canberra region, it continues its tradition of beguile and mystique.

I invite and encourage you to celebrate the truffle season, this truly local product; smell the aroma, savour the unique flavour and get some ideas about how to use in the kitchen at home.

Bon appétit!

Chef Christophe

## *Local Fresh Truffle Menu*

*Veloute Du Barry with fresh truffle*

*Cream of cauliflower soup with truffle \$25*

*Gnocchi à la Parisienne with fresh truffle \$29*

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*Wild rabbit and Périgourdine truffle sauce \$49*

*Cheese Fondue with fresh truffle \$49*

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*Crème brûlée and fresh truffle \$25*

*Chocolate and pear feuillantine with fresh truffle \$25*

## **Recommended wines with truffle dishes**

Local, <i>Australia</i>	Domaine Rogha Crois - Conti Tower <i>cabernet franc, merlot 2010</i>	36.00	8.00
Bordeaux, <i>France</i>	Château De Conques Cru Bourgeois – Medoc <i>cab sav, merlot 2004</i>	62.00	
	Haut Faugeres Grand Cru – Saint Emillion <i>merlot, cf, cab sav 2004</i>	104.00	
Languedoc, <i>France</i>	Domaine Clavel Copa Santa <i>shiraz, grenache, mourvedre 2006</i>	79.00	
Rhône, <i>France</i>	Château de Vaudieu – Châteauneuf du Pape <i>grenache, shiraz, mourvedre 2004</i>	111.00	
Sud Ouest, <i>France</i>	Château La Coustarelle Prestige Cahors <i>malbec, tannat 2005</i>	52.00	
Alsace, <i>France</i>	Louis Sipp <i>muscat (dry) 2009</i>	35.00	8.00
Loire, <i>France</i>	Domaine Tinel-Blondelet Pouilly Fume <i>sauvignon blanc 2006</i>	63.00	
Alsace, <i>France</i>	Louis Sipp <i>pinot gris late harvest – Grand Cru 2001</i>	75.00	18.00