

**White Truffle Dinner at Dino
Tuesday October 30, 2007**

Chef Stephan Boillon Proposes:

Winter Squash Sformata

25 year old Balsamico, white truffle shavings

*COS {Inzolia/Greciano} "Rami"
Sicilia 2005*

*Deconcillis {Fiano} "Perella"
Paestum Campania 2004*

White Truffle Butter Poached Maine Lobster

creamy white polenta, intense lobster glaze, white truffle

*Deconcillis {Greco di Tufo} "Oro d'Orta"
Campania 2006*

*Peter Solva {Pinot Bianco} "Terlano"
Alto Adige 2005*

White Truffle Risotto

Carnaroli rice, vegetable stock, Asiago Val d'Aosta white truffle

*Hofstatter {Lagrein}
Alto Adige 2005*

*Antico Broilo {Schioppettino}
Colli Orientali del Friuli 2004*

Roast Loin of Rabbit

creamy cannellini bean puree, natural jus, white truffle

*Le Macchioche {Sangiovese}
Rosso di Montalcino 2004*

*Collemattoni {Sangiovese}
Brunello di Montalcino 2001*

Intermezzo

Porcini Rubbed Strip Loin of Buffalo

porcini & yukon gold potato torta, Madeira reduction, white truffle

*Hilberg {Nebbiolo} d'Alba
Piemonte 2004*

*Scarezello {Nebbiolo} "Vigna Merenda"
Barolo, Piemonte 2000*

Warmed Raw Milk Taleggio

with truffle honey & white truffle shavings

Chianti Poached Pear

with truffle honey & white truffle shavings

*Volpaia {Malavasia} "Vin Santo"
Tuscany 2000*

*Colutta {Picolit}
Colli Orientali del Friuli 2004*

125 per person plus tax & gratuity

Wine Flights {5 - 3oz pours}

Really Good for 48

Even Better for 87

Please note that a vegetarian option is available by pre-reservation only. We are sorry but we cannot cater to vegan or wheat/gluten free needs.

By Reservation Only!

Reservations available from 6:00pm until 9:00pm

Please call Dino to book: 202-686-2966

Cancellations accepted only if there is a waiting list at the time of the request