



Truffle

Degustation Dinner

5 Course Degustation
+ Champagne/Wine Pairing - \$175pp
Thursday 27 July • 6pm
One Night Only!



Book online at www.nickelkitchenbar.com.au or call 3252 5100
Ground level, 757 Ann St, Fortitude Valley Q 4006



TRUFFLE DINNER
+ WINE PAIRING

Thursday 27 July

Ziti Pasta

Mix Mushroom Duxelles with Truffle Glaze
(Palmer & Co. Brut Reserve, Reims France NV)

Scallop

Celeriac and Truffle Puree, Shaved Asparagus,
Broad Beans and Burnt Grapefruit
(Domaine Roux, St Aubin la Pucelle, Burgundy France 2014)

Venison Loin

Game Farce Pepper Berry Jus finished with Bitter Chocolate,
Macadamia Crumble, Pumpkin Puree, Golden Sultanas
and Charred Baby Leek
(San Biagio, Pria Capalot Barolo, Piedmont Italy 2012)

Pecorino

Endive and Radicchio with Salted Hazelnuts, Honey Comb and Truffle
(Rocca di Castagnoli, Chianti Classico, Tuscany Italy 2013)

Rice Pudding

Raspberry Jam with Jerusalem Artichoke Ice Cream and Chips,
Finished with Shaved Truffle
(Reschke Botrytis, Sauvignon Blanc, Coonawarra SA 2010)
