

# WELCOME TO EDULIS

*"The diamonds of the kitchen"*

*-Jean-Anthelme Brillat-Savarin*



*"The truffle is not a positive aphrodisiac, but it can upon occasion make women tenderer and men more apt to love."*

*-Jean-Anthelme Brillat-Savarin*



*"The most learned men have been questioned as to the nature of this tuber, and after two thousand years of argument and discussion their answer is the same as it was on the first day: we do not know. The truffles themselves have been interrogated, and have answered simply: eat us and praise the Lord."*

*- Alexandre Dumas*



*"You first parents of the human race...who ruined yourself for an apple, what might you have done for a truffled turkey?"*

*- Jean-Anthelme Brillat-Savarin*

## **TUBER MELANOSPORUM – PRECIOUS BLACK TRUFFLE**

One of the treasures of the natural world, truffles are considered by many to be one of the greatest singular flavours in gastronomy. They grow most famously in northern Italy, France, and Spain – though the best truffles are always determined by aroma and flavor, rather than origin!

Growing near oak, hazel, beech, and poplar, they are hunted these days primarily by dogs trained to detect their fragrance underground – the truffles produce a chemical almost identical to a sex pheromone. Men secrete the same chemical in their underarm sweat!

The ancient Greeks thought truffles were made when lightning hit damp soil. They are also a fabled aphrodisiac - their penetrating aroma led the Epicureans to liken the scent to that of the tousled sheets of a brothel bed. In the Middle Ages, monks were prohibited from eating truffles for fear they would forget their calling.

Please do not confuse the harsh flavor of artificial "truffle oil" with the delicate flavor of a real truffle: "truffle oil" is a substitute used in some restaurants (never this one!), but is actually made from oil which has been artificially flavoured with a synthetic agent like 2,4 dithiapentane. The only truffle oil we use we make ourselves, with fresh truffle.

The pinnacle of European black winter truffle season occurs January and February, into March when weather allows. Winter Black truffles can reach prices on the open market of up to \$6000/kg! Record sizes of black truffles found in France have been known to reach up to 1.3 kgs.



## **TRUFFLE SEASON!!**



*Black "Tuber Melanosporum" from Spain*

*These are some examples of supplementary dishes we offer during black winter truffle season...*

### ***Lobster and Fresh Heart of Palm***

*Lobster Vinaigrette, Macadamia Nut Purée, Black Truffle*

*\$40*



### ***Just-Shucked Scallop***

*Black Truffle Broth, Celery*

*\$24*



### ***Warm Terrine of John Dory and Truffle***

*Leeks a la Crème*

*\$35*



### ***Chestnut and Potato with Black Truffle***

*Black Truffle Butter*

*\$30*



### ***Foie Gras Terrine***

*Maple Vinaigrette, Black Truffle, Brioche Toast*

*\$35*



### ***Dry Aged Red Veal with Black Truffle***

*Truffled Pommés Purées, Veal Cabbage Roll*

*\$45 per person supplement as your main course \*minimum 2 people*



### ***Brillat-Savarin layered with Truffle***

*Honey, Madeira, Toasts*

*\$30*