

# WELCOME TO EDULIS

*“The diamonds of the kitchen”*

*-Jean-Anthelme Brillat-Savarin, around 1795*

One of the treasures of the natural world, white truffles are considered by many to be one of the greatest singular flavours in gastronomy.

They grow most famously in northern Italy (in Piemonte, near Alba and Asti, and near San Miniato in Tuscany), as well as Croatia (in the Motovun Forest), Slovenia (near the Dragonja and Rizana Rivers), and France (near Drome).

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!

A record year for white truffles occurred in 2009, when market price for Tuber Magnatum reached the incredible price per kilogram of \$14,203.50 in Alba at the Fiera del Tartufi.

A recent record price paid for a single white truffle was set in December 2007, when Macau casino owner Stanley Ho paid \$330,000 for a specimen weighing 1.5 kilograms, discovered by Luciano Savini and his dog Rocco. One of the largest truffles found in decades, it was unearthed near Pisa, Italy. This record was then matched on November 27, 2010 when Ho again paid \$330,000 for a pair of white truffles, including one weighing nearly a kilogram.

The ancient Greeks thought truffles were made when lightning hit damp soil.

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.

Blessed with an intense earthy, musky aroma that can perfume an entire room, no other truffle imparts a sensory experience quite this extraordinary. Alba winter white truffles are primarily used uncooked to best preserve their wonderful characteristics, allowing their magnificent fragrance to waft over and envelop any dish they are served with.

The extreme scarcity of Alba winter white truffles also plays a significant role in their cost. Simply put, they are much scarcer than any other type of truffle, and because they are impossible to cultivate, those that do exist must be found in the wild. And, the fact that fresh winter white truffles can only be hunted and harvested during a very short season, typically beginning in late October and extending only through December, adds to their rarity.

## WHITE TRUFFLE SEASON

These are some examples of supplementary dishes we offer during white truffle season...



### *“Tuber Magnatum” from Istria*

***Risotto***  
***Aged Acquerello Rice, White Truffle***

*\$70,00 per person, minimum 2 people*

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***“Omelette 2.0”***  
***Omelette Stuffed with Porcini, White Truffle,***  
***and Soft Scrambled Eggs with Fonduta Sauce***

*\$60,00*

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***Abalone***  
***Broken Rice with Pinenuts and White Truffle***

*\$60,00*

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***Geoduck***  
***Braised Brioche with Pinenuts and White Truffle***

*\$60,00 per person*

*Please note: All truffle dishes include approximately 5 g. of Istrian White Truffle*

