BLACK TRUFFLE AND MAS DE DAUMAS GASSAC

Tuesday, January 15, 2013

One of the rarest and most expensive foods in the world, black truffles from Périgord, will be making their annual appearance in our kitchen. Prized by gourmets and chefs alike, these "black diamonds" will be taking center stage, as Chef Mark Sullivan and his culinary team prepare for you, a luxurious, five-course black truffle menu. Direct from their cellars in the south of France, located in one of the most unique terroirs, Mas de Daumas Gassac will be pouring a very special selection of their older vintage wines for you to enjoy on this evening.

MENU and WINE

Nantucket Bay Scallops
Caramelized Shellfish Broth, Black Truffles, Mandarin Orange
Mas de Daumas Gassac, Vin de Pays de l'Hérault, Blanc 2011

Winter Chowder
Truffled Ricotta Gnudi, Root Vegetables
Mas de Daumas Gassac, Vin de Pays de l'Hérault, Blanc 2000

Black Truffle Glazed Amish Chicken
Crispy Trotters, Umbrian Lentils, Ham Hock Jus
Mas de Daumas Gassac, Vin de Pays de l'Hérault, Rouge 1997

Prime Filet Mignon en Croûte
Leek Gratin, Perigord Truffles, Bone Marrow
Mas de Daumas Gassac, Vin de Pays de l'Hérault, Rouge 2004
Mas de Daumas Gassac, Vin de Pays de l'Hérault, Rouge 2005

Warm Saint Marcellin
Petit Green Salad, Shaved Truffle
Mas de Daumas Gassac, Vin de Pays de l'Hérault, Rouge 2010

$225 per guest, exclusive of tax and gratuity.

Please call us at 415 931 5100 to reserve.

NO KID HUNGRY DINNER
Tuesday, January 22, 2013 at 6:00 p.m.

Spruce guests, enter the code NKHSF200 and receive $50 off.

Spruce will host a very special dinner supporting Share Our Strength, a national nonprofit that connects children with the nutritious food they need to lead healthy, active lives. Through its No Kid Hungry Campaign, Share Our Strength is ending childhood hunger in America. With strong support from the culinary industry, including the country's hottest chefs and top echelon restaurants, Share Our Strength's culinary events provide discerning diners with unparalleled cuisine and fine beverages, while raising funds to support Share Our Strength's mission.

Emceed by Emmy Award-winning host and a producer for CBS5's Eye on The Bay Liam Mayclem, the luxurious dinner will take place on Tuesday, January 22, beginning with a cocktail reception at 6:00 p.m. and followed by a multi-course dinner at 7:00 p.m., prepared by a team of San Francisco's finest chefs. Tickets cost $250 per person. Make reservations by calling 415 326 3767 or visit ce.strength.org.

Joining Chef Mark Sullivan and Chef de Cuisine John Madriaga of Spruce in the kitchen will be Chefs Craig Stoll and Anthony Strong of Locanda; Jason Berthold of RN74, Belinda Leong of b. patisserie and Amanda Freitag of the Food Network.

We look forward to putting an end to childhood hunger with you!

Click Here http://bit.ly/VcWuIX To Learn More About Our Dinner.

HARVEST MENU

Each week, our chefs source the best and freshest ingredients available, then prepare a very special three-course tasting menu for you to enjoy at lunch. In addition, our sommelier team has identified a collection of beautiful wines that pair perfectly to the menu.

Sample Menu
(it changes every week)

First Course
Chicken Croquette, Tomato Conserva
Riesling, Josef Rosch, Leiwener Klostergarten, Kabinett, Mosel 2010

Second Course
Pea and Carrot Risotto, Parmesan, Pea crème
Vouvray, Champalou 2010

Dessert
Frozen Key Lime Pie, Macadamia Sableè, Strawberries
Muscat Beaumes De Venise, Domaine De Durban 2009

$25 Tasting Menu | $15 Wine