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I cover fine dining experiences with the culinary world's elite

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## Sumptuous 'Shrooms Sizzle Up Chefs' Menus This Season

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White Truffles. The name has an almost Pavlovian response in chefs. Salivation is immediate and urge to add them to their creations is undeniable. Shaun Hergatt of SHO Shaun Hergatt confirms, "White truffle is like gold out of the ground. They are a true pleasure to eat from aroma to taste. They're such a unique experience. We all lust for that two months when they blossom." TravelsinTaste spoke with some of the country's top chefs about this delicacy and how they are using it this season.



Valentino Las Vegas is highlighting the delicacy in a night of white truffles and wine featuring the wines of Beni di Batasiolo and the cuisine of James Beard Award-winning Chef Luciano Pellegrini. Hosted by renowned restaurateur Piero Selvaggio and Chef Pellegrini the December 9th menu includes Homemade Duck Prosciutto with Boschetto and White Truffle, and Wagyu Beef Medallion with Barolo Demi White Asparagus and White Truffle. "Piero Selvaggio was one of the first restaurateurs in the US to highlight white truffles and we have been doing a special white truffle dinner and menu since we opened at The Venetian," Chef Luciano Pellegrini said. "I just love white truffles, their depth of flavor and intensity they add to any dish."

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