



*Honorary Chair Lot*

# TRUFFLES AND LA TOQUE

# 6

**Private truffle tour and hunt for six**

**Private truffle preparation lesson with Ken Frank for six**

**Truffle and wine dinner at La Toque for six**



Pound for pound, truffle are one of the most expensive and rare foods you can buy. This lot is a celebration of all things truffle, and you'll have six experts to guide this one-of-a-kind experience: Ken Frank, La Toque Executive Chef/ Owner; Robert Chang, Chief Truffle Officer and Managing Director of the American Truffle Company/founder of the Napa Truffle Festival; and Zara, a Lagotto Romagnolo truffle hunting dog, and her handlers, Bill Collins & Lynell Heatley of The Truffle Hunters.

First up, the tour. You'll meet up with Ken and Robert, then drive up to Angwin to visit a private black truffle orchard. American Truffle Company was the first to cultivate European truffles for American growers, and here you'll see how Robert has developed state-of-the-art systems to overcome the challenges of truffle cultivation.

Then the hunt. The Truffle Hunters aid the truffle orchard community in harvesting cultivated truffles. Zara comes from a long line of Italian Water Retrievers, which are renowned for their innate sense of smell, intelligence, and endurance, and you'll see how Zara has been trained to find this elusive delicacy.

After the hunt, you'll head back to La Toque for a private session with Chef Frank to learn how to prepare and use this seasonal delicacy to best bring out its rich, earthy flavors. Then return to La Toque that evening to enjoy the fruits of the day's labor with a multicourse feast personally prepared by Chef Frank and built around the pleasures of the Perigord truffle.

**NOTE:** Must be scheduled for a mutually agreeable date between January 29 and February 12, 2025.

**DONATED BY:** Ken Frank, Robert Chang/American Truffle Company, and The Truffle Hunters

