



TRUFFLES

Restaurant



Passed Hors d'Oeuvres

PLEASE CHECK THREE AS YOUR CHOICE

HALF HOUR
\$10.00 PER PERSON

FULL HOUR
\$15.00 PER PERSON

- Bruschetta**
vegetarian
- Chicken Skewers**
sesame sriracha honey mustard

- Beef Skewers**
gochujang glaze
- Gulf Shrimp Cocktail**
house made Tanqueray cocktail sauce



PLEASE CHECK

Three course menu \$59.00 per person
add \$10 for prime beef choices
please select the following:

1 item as a **first course** from **the starters**
up to 3 items as a second course from the mains
1 item from the dessert menu



PLEASE CHECK

Four Course Menu \$68.00 per person
add \$10 for prime beef choices
please select the following:

2 items as a **first course** choices from the starters
1 item as a **second course** from the starters
up to 3 items as a **third course** from the mains
2 items from the dessert menu

STARTERS

- Truffle Risotto**
roasted wild mushrooms, white truffle oil
- Prime Beef Tartare***
traditional garnishes, cured egg yolk,
toasted crostini
- New Orleans BBQ Shrimp**
local beer, rosemary, toasted bread
- Raw Yellowfin Tuna Wraps***
crispy wonton threads, shaved jalapeño,
sriracha, cilantro, yuzu ponzu

- Chef B's Gumbo**
New Orleans classic
- House Salad**
mixed greens, dried cherries, marcona almonds,
shaved pecorino romano, house vinaigrette
- Caesar Salad**
parmesan, toasted foccacia
- Iceburg Wedge**
crispy fried crawfish, cherry tomatoes,
smoked bacon, boiled egg,
cayenne - buttermilk dressing

MAINS

- Atlantic Salmon**
roasted root vegetables, smoked bacon,
green beans, toasted pecan compound butter
- Almond Crusted Trout**
lyonnaise potatoes, jumbo lump crab,
brown butter "meurière"
- Half Smoked Maple Leaf Farm's Duck**
rosemary - gruyère bread pudding, field greens,
toasted hazelnuts, dried cranberry reduction
- Roasted Chicken Breast**
crispy polenta cake, braised crimini mushrooms,
herb jus

- Slow Smoked Baby Back Ribs**
"sweet heat" BBQ sauce, mac & cheese, coleslaw
- Filet Mignon (add \$10.00)**
or
- NY Strip (add \$10.00)**
seasonal starches and vegetables,
maitre d'hôtel butter, B2 steak sauce
- Truffles' Burger**
prime chuck, cheddar, bacon,
caramelized onions, fries

DESSERTS

- Goey Butter "Brownie"** | vanilla bean chantilly, fresh berries
- Fuji Apple Compote** | clementine's sweet cream ice cream,
mini oatmeal cookie, oat crumble
- Assorted Chocolate Truffles** | daily variety of five
- Chocolate Chip Cookies** | baked fresh daily
- Pistachio Paris - Brest** | pâte à choux, pistachio buttercream,
amarena cherries, sea salt



PLEASE CHECK

6 Course Tasting Menu \$75/150
the ultimate Truffles experience

let Chef Brandon design your meal with an optional wine pairing from our wine team

OUR RESTAURANT HAS A SELECTION OF OVER 1800 DIFFERENT WINE LABELS.
WE STRONGLY SUGGEST THAT YOU PRE-SELECT YOUR WINE DUE TO THE LIMITED AVAILABILITY OF CERTAIN ITEMS.
OUR LIST IS UPDATED DAILY AND YOU CAN DOWNLOAD IT AT WWW.TODAYATTRUFFLES.COM

ALL PRICES ARE PER ONE PERSON NON INCLUSIVE OF 20% GRATUITY AND 8.36% SALES TAX
PLEASE ASK ABOUT ANY ADDITIONAL REQUESTS AND ITEMS.
WE WILL DO ANYTHING IN OUR POWER TO ACCOMMODATE YOUR REQUESTS