

# WINTER 2024

## STARTERS & GREENS

### **Bread Service**

assorted daily breads

**traditional 5/italian 10**

### **Butchery Wedge Salad**

slow roasted tomatoes, house smoked bacon lardons, chopped egg, buttermilk blue cheese dressing

**16**

### **French Onion Soup**

savory broth, gruyère cheese, herb croutons

**21**

### **Wagyu Beef Meatballs**

truffle - cauliflower puree, sauce bordelaise, fried shallots

**25**

### **Korean Fried Cauliflower**

gochujang glaze, sesame - sriracha - honey mustard aioli

**16**

### **Stuffed Mushrooms**

baby spinach, italian sausage, rice, mozzarella, smoked tomato sauce, shaved parmigiano reggiano

**18**

## ADD ONS

**Petite Filet Mignon**

**35**

**Atlantic Salmon**

**30**

**Roasted Chicken Breast**

**26**

**Grilled Shrimp**

**18**

## BUTCHERY BOX

### **Meat & Cheese Board**

daily selection of house made charcuterie, artisanal cheeses, pickled red onions, whole grain mustard, marcona almonds

**35**

### **Truffles' Burger \***

white cheddar, house smoked bacon, caramelized onions, herb-parmesan fries

**27**

**Filet Mignon**

**40/65**

**Prime Ribeye**

**75**

**Prime N.Y. Strip**

**75**

**Daily Butcher's Cuts**

*market price*

## TRADITIONAL SET-UP

seasonal starches and vegetables, maître d'hôtel butter, and your choice of house made sauce

**Bz Steak Sauce**

**Chimichurri**

**Horseradish Crema**

**Béarnaise**

*(additional sauces \$2.00)*

**--or--**

## OSCAR

jumbo lump crab, hollandaise

**20**

**--or--**

## TUSCAN STYLE

baby arugula, shaved pecorino romano, charred lemon, first press olive oil, sea salt

**10**

## SEASONAL MAINS

### **Paneed Veal Medallions**

carolina stone ground grits, sautéed green beans, sauce au poivre

**52**

### **Jumbo Sea Scallops**

sweet potato puree, roasted brussel sprouts, spiced pecan brown butter

**48**

### **Atlantic Salmon Pad Thai\***

glass noodles, tamarind - soy glaze, stir fry vegetables, scrambled egg, toasted peanuts, micro cilantro

**42**

### **Buttonwood Farm's Chicken Breast**

roasted garlic whipped potatoes, wild mushrooms, herb jus

**36**

### **House Pasta**

fresh spaghetti, italian sausage ragú, house ricotta, roasted garlic bread crumbs

**32**

# TRUFFLES

## CHEF'S CLASSICS

### **Daily Gumbo**

steamed rice, shaved scallions

**15**

### **New Orleans BBQ Shrimp**

beer, rosemary, toasted baguette

**18**

### **Truffle Risotto**

roasted wild mushrooms, white truffle oil, shaved parmesan cheese

**18**

### **Truffle Frites**

truffle "dust", shaved parmesan, fresh herbs, sauce béarnaise

**18**

### **House Salad**

mixed greens, dried fruits, marcona almonds, shaved pecorino romano, house vinaigrette

**15**

### **Caesar Salad**

artisan romaine, shaved reggiano, toasted focaccia, lemon - anchovy vinaigrette

**15**

### **Hawaiian Red Ahi Tuna Wraps\***

lettuce cups, crispy wontons, shaved jalapeño, cilantro, sriracha, yuzu-ponzu

**35**

### **Dover Sole**

sautéed haricot verts, brown buttered farro, citrus butter sauce

**82**

### **Double Bone Duroc Pork Chop\***

twice baked potato, bacon braised swiss chard, brandy- mustard reduction

**48**

### **Half Smoked Duck**

baked sweet potato, spiced pecan compound butter, sautéed green beans, dried cranberry reduction

**52**

### **Truffles' BBQ Ribs**

house smoked baby back ribs, mac & cheese, coleslaw, "sweet heat" bbq sauce

**44**

# WINES BY THE GLASS

## BUBBLES



Grower Champagne <b>Daily Selection</b>	30	140
La Spinetta <b>MOSCATO D'ASTI '22</b>	11	44
Mira Me <b>Brut CAVA n/v</b>	10	40
Raventós i Blanc <b>Rosé CONCA DEL RIU ANOIA '20</b>	13	49

## WHITES

J. B. Adam <b>Sec..Si! ALSACE '21</b>	10	37
A. Lageder <b>Pinot Grigio ALTO ADIGE '21</b>	10	37
Ostatu <b>RIOJA BLANCO '22</b>	12	45
San Marzano <b>Edda PUGLIA '21</b>	11	41
Massiac <b>Sauvignon Blanc LANGUEDOC '21</b>	12	45
Thévenet <b>MÂCON BURGUNDY '21</b>	14	53
Failla <b>Chardonnay SONOMA COAST '19</b>	16	61
Rombauer <b>Chardonnay CARNEROS '21</b>	23	89

## ROSÉ



Les Mesclances <b>Charmes MÉDITERRANEE '21</b>	13	49
--	----	----

## REDS

Failla <b>Pinot Noir SONOMA COAST '21</b>	19	73
N. Potel <b>Pinot Noir BURGUNDY '20</b>	16	61
Ca'n Verdura <b>MALLORCA '21</b>	14	53
Tikveš <b>Vranec MACEDONIA '18</b>	12	45
Ch. Martinet <b>Saint Emilion BORDEAUX '19</b>	18	69
M. D. Capitelles <b>FAUGÈRES LANGUEDOC '20</b>	17	65
El Enemigo <b>Malbec MENDOZA '19</b>	14	53
Cultivar <b>Cabernet Sauvignon NAPA '21</b>	17	65
Hourglass <b>HGIII NAPA '21</b>	20	78

# CORAVIN POURS

## WHITES



2oz

### CALIFORNIA

Component <b>Sauvignon Blanc SONOMA '21</b>	13	31	155
Failla <b>Chardonnay PLATT SONOMA '19</b>	11	28	140
Senses <b>Chardonnay C. HEINZ SONOMA '20</b>	18	47	205

### BURGUNDY

P. Piuze <b>Les Preusses GRAND CRU-CHABLIS '19</b>	30	70	325
Bitouzet-Prieur <b>Clos du Cromin MEURSAULT '19</b>	18	37	205
H. Prudhon <b>Sur Gamay 1-Cru SAINT AUBIN '20</b>	11	27	135

### BORDEAUX

Ch, Malartic-Lagravère <b>PESSAC - LÉOGNAN '16</b>	15	40	175
--	----	----	-----

### LOIRE

S. A. Huët <b>Sec Clos du Bourg 1-Cru VOUVRAY '21</b>	9	22	115
---	---	----	-----

### JURA

Jacques Puffeney <b>Vin Jaune ARBOIS '04</b>	20	50	190
--	----	----	-----

### ITALY

Paolo Bea <b>Trebbiano Arboreus UMBRIA '04</b>	11	28	140
--	----	----	-----

### AUSTRIA

F. X. Pichler <b>Grüner Veltliner</b>			
Dürnsteiner Liebenberg <b>Smaragd WACHAU '12</b>	17	42	185

## REDS



2oz

### USA

Raen <b>Pinot Noir Seaview SONOMA COAST '21</b>	12	29	145
Purlieu <b>Cabernet Sauvignon Le Pich NAPA '19</b>	12	29	145
Fortunate Son <b>The Diplomat NAPA '19</b>	33	82	355
Opus One <b>NAPA '00</b>	70	150	750
Failla <b>Syrah Fort Ross SONOMA COAST '21</b>	13	31	155
Grgich <b>Merlot NAPA VALLEY '19</b>	10	25	105
Day <b>Zinfandel Grist DRY CREEK '17</b>	9	22	95

### BURGUNDY

Ghislaine Barthod <b>CHAMBOLLE MUSIGNY '16</b>	24	56	255
Lignier <b>En Brescul POMMARD '20</b>	27	68	295
JP&C Thévenet <b>VV Cru Morgon BEAUJOLAIS '20</b>	9	18	85

### BORDEAUX

CH. Grand Puy Lacoste <b>PAUILLAC '16</b>	25	65	275
CH. Talbot <b>SAINT JULIEN '15</b>	22	50	225
CH. Lascombes <b>MARGAUX '19</b>	19	48	210

### ITALY

Montevertine <b>Rosso TOSCANA '19</b>	22	50	225
Allegrini <b>Amarone VENETO '18</b>	17	45	195

### SPAIN

Alion <b>Vega Sicilia RIBERA DEL DUERO '18</b>	24	56	255
--	----	----	-----

### CHILE

Seña <b>ACONCAGUA '19</b>	27	68	295
---------------------------	----	----	-----

### SOUTH AFRICA

Mullineux <b>Syrah SWARTLAND '16</b>	25	65	255
--------------------------------------	----	----	-----

OUR WINE LIST HAS OVER 1700 SELECTIONS

PLEASE ASK YOUR SERVER

IF YOU ARE INTERESTED IN BROWSING THE FULL LIST  
AND IF OUR WINE TEAM CAN BE OF ANY ASSISTANCE

*BIBAMUS ET INVENIO*