

SPRING 2023

STARTERS & GREENS

Roasted Beets

baby arugula, goat cheese panna cotta, orange confiture, cane syrup, toasted spiced pecans, steen's cane vinaigrette
16

Cabo Salad

cucumber, romaine, avocado salsa verde, black bean - sweet corn relish, shaved radish, cherry tomatoes, toasted pepita seeds, cilantro vinaigrette, crispy tortilla threads
16

Fried Artichokes

saffron aioli, pickled fennel, chili oil, shaved parmigiano reggiano
21

Jumbo Lump Crab Galette

creole corn maque choux, fried shallots
21

Bay Scallop Gratin

braised leek veloute, gruyère cheese, crispy prosciutto, toasted ciabatta
19

Maine Lobster Tostada

crispy tortilla, asparagus, herb queso, pico de gallo, cilantro
25

Deviled Eggs

cold smoked atlantic salmon, missouri caviar, cured egg yolks
19

Mussels

white wine, charred bread, maître d'hôtel butter
21

ADD ONS

Grilled Shrimp
18

Atlantic Salmon
21

Roasted Chicken Breast
21

Daily Butcher's Cut
27

BUTCHERY'S 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
25



Filet Mignon
40/60

Prime Ribeye
70

Prime N.Y. Strip
69

Daily Butcher's Cuts
market price

TRADITIONAL SET-UP

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

B2 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

House Pasta

basil pesto, house ricotta, prosciutto crumble
32

Fresh Catch

rice and bean congrí, hearts of palm slaw, citrus butter sauce
48

Atlantic Salmon*

truffle cauliflower puree, conserva mushrooms, roasted garlic, calabrian chili, baby arugula
42

Chicken Pad Thai

glass noodles, tamarind - soy glaze, stir fry vegetables, toasted peanuts, cilantro
36

Spiced Lamb T-Bone

baba ganoush, harissa charred beets, toasted pine nuts, rose water pickled onions, first press olive oil, fresh herbs
52

TRUFFLES



CHEF'S CLASSICS

-----starters-----

Gumbo

cajun style
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", white truffle oil, shaved parmesan, herbs, béarnaise
18

-----salads-----

House Salad

mixed greens, dried fruits, marcona almonds, shaved pecorino romano, house vinaigrette
15

Caesar Salad

artisan baby romaine, reggiano, toasted focaccia, lemon - anchovy vinaigrette
15

Wedge Salad

fried louisiana crawfish, cherry tomatoes, smoked bacon, boiled egg, cayenne - buttermilk dressing
16

-----mains-----

Dover Sole

sautéed haricot verts, brown buttered farro, citrus butter sauce
82

Almond Crusted Trout

lyonnaise potatoes, jumbo lump crab, sauce meunière
48

Tuna Poke Bowl*

sushi rice, cucumber kimchi, napa cabbage slaw, edamame, pickled ginger, spicy mayo, yuzu - ponzu sauce, sesame seed

Yellowfin 50/Red Ahi 65

Truffles' BBQ Ribs

house smoked baby back ribs, mac & cheese, coleslaw, "sweet heat" bbq sauce
44