



# 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
- Tuscan Beef Carpaccio\***  
baby arugula, radicchio, celery hearts, house cured olives, charred lemon, pecorino romano, first press olive oil
- 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
- Iceberg Wedge**  
crispy fried crawfish, cherry tomatoes, smoked bacon, boiled egg, cayenne - buttermilk dressing

## MAINS

- Atlantic Salmon**  
compressed watermelon, feta cheese, baby arugula - pickled red onion salad, cayenne glaze
- Almond Crusted Trout**  
lyonnaise potatoes, jumbo lump crab, brown butter "meurière"
- Duroc Pork Chop**  
twice baked potato, braised greens, brandy - mustard 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, maître d'hôtel butter, B2 steak sauce
- Truffles' Burger**  
prime chuck, cheddar, bacon, caramelized onions, fries

## DESSERTS

- Goey Butter "Brownie"** vanilla bean chantilly, fresh berries
- Key Lime Crème** cayenne crisp, tropical fruit salsa, cilantro syrup
- Assorted Chocolate Truffles** daily variety of five
- Chocolate Chip Cookies** baked fresh daily
- Vanilla Bean Crème Brûlée** mini almond biscotti



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](http://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