



# TRUFFLES

## Restaurant



### Hors d'Oeuvres

PLEASE CHECK THREE AS YOUR CHOICE

☐ HALF HOUR  
\$20.00 PER PERSON

☐ FULL HOUR  
\$30.00 PER PERSON

- ☐ **Bruschetta**  
vegetarian
- ☐ **Gougères**  
truffle goat cheese, pickled fenel
- ☐ **Beef Tartar**  
crostini

- ☐ **Chicken Skewers**  
sesame sriracha honey mustard
- ☐ **Beef Skewers**  
gochujang glaze
- ☐ **Gulf Shrimp Cocktail**  
house made Tanqueray cocktail sauce



PLEASE CHECK

**Three course menu \$80.00 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 \$90.00 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
- ☐ **Fried Cauliflower**  
gochujang glaze,  
sesame - sriracha - honey mustard aioli
- ☐ **New Orleans BBQ Shrimp**  
local beer, rosemary, toasted bread
- ☐ **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
- ☐ **Butchery Wedge**  
slow roasted tomatoes, house smoked bacon lardons,  
chopped egg, buttermilk blue cheese dressing

## MAINS

- ☐ **Atlantic Salmon**  
preparation changes seasonally
- ☐ **Buttonwood Farm's Chicken Breast**  
preparation changes seasonally
- ☐ **House Pasta**  
fresh spaghetti, italian sausage ragu',  
house ricotta, roasted garlic bread crumbs
- ☐ **Jumbo Sea Scallops**  
sweet potato puree, roasted brussel sprouts,  
spiced pecan brown butter
- ☐ **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

- ☐ **Apple Tart** flambéed apples, oat crumble,  
madagascar vanilla bean ice cream
- ☐ **Croissant Bread Pudding** candied pecans,  
sea salt - bourbon butterscotch
- ☐ **Flourless Chocolate Torte** hazelnut brittle, whipped chantilly
- ☐ **Assorted Chocolate Truffles** daily variety of five
- ☐ **Chocolate Chip Cookies** baked fresh daily



PLEASE CHECK

**6 Course Tasting Menu \$105/95**  
**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 8.988% SALES TAX  
PLEASE ASK ABOUT ANY ADDITIONAL REQUESTS AND ITEMS.  
WE WILL DO ANYTHING IN OUR POWER TO ACCOMMODATE YOUR REQUESTS