



TRUFFLES

Restaurant Hors d'Oeuvres



PLEASE CHECK THREE AS YOUR CHOICE

HALF HOUR
\$20.00 PER PERSON

FULL HOUR
\$30.00 PER PERSON

- Caprese Skewer**
heirloom cherry tomatoes, mozzarella, fresh basil, aged balsamic, first press olive oil
- Quinoa Wrap**
lettuce wrap, quinoa, artichoke, chickpeas, herbs, cherry tomatoes, cucumber, citrus vinaigrette
- Gougères**
truffle goat cheese, pickled fenel
- Beef Tartar**
crostini
- Gulf Shrimp Cocktail**
house made Tanqueray cocktail sauce

- Stuffed Mushrooms**
baby spinach, italian sausage, rice, mozzarella, smoked tomato sauce, parmigiano reggiano
- Tuna Wraps**
lettuce cups, crispy wontons, shaved jalapeño, cilantro, sriracha, yuzu-ponzu sauce
- Truffles Burger (quartered)**
white cheddar, house smoked bacon, caramelized onions,
- Truffle Frites**
truffle "dust", white truffle oil, parmesan, herbs, béarnaise



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
- Panzanella**
hummus, cherry tomatoes, cucumbers, toasted pita, rose water pickled onions, feta cheese, white balsamic - herb vinaigrette

MAINS

- Atlantic Salmon**
preparation changes seasonally
- Buttonwood Farm's Chicken Breast**
preparation changes seasonally
- House Pasta**
fresh spaghetti, italian sausage ragú, house ricotta, roasted garlic bread crumbs
- Jumbo Sea Scallops**
parisian gnocchi, fermented black bean butter sauce, compressed mango, cilantro

- 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

- 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

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