



# 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
- ☐ **Burrata**  
first press olive oil, tomato coulis  
fresh basil, rustic bread
- ☐ **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
- ☐ **Beet Salad**  
roasted red beets, arugula, pomegranate, avocado, shaved pickled fennel, pistachios, grapefruit vinaigrette

## MAINS

- ☐ **Atlantic Salmon**  
preparation changes seasonally
- ☐ **Buttonwood Farm’s Chicken Breast**  
preparation changes seasonally
- ☐ **Red Shrimp a la Vodka**  
argentinian red shrimp, house spaghetti, pink sauce, calabrian chili, confit baby tomatoes, edamame
- ☐ **Tagliatellie Ragù**  
wine & tomato braised beef, veal short-rib, italian sausage, parsley, parmesan cheese

- ☐ **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](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