



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

Shrimp & Asparagus

chilled poached gulf shrimp,
sauce gribiche, crispy shallots

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

Iceburg Wedge

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

MAINS

Atlantic Salmon

compressed watermelon,
baby arugula, pickled red onions, feta cheese,
citrus vinaigrette, cayenne glaze

House Pasta

gulf shrimp, concasseé tomatoes, garlic,
shallots, fresh basil, white wine, white truffle oil,
shaved parmigiano reggiano

Halibut

soft polenta, sweet corn - cherry tomato vierge

Chicken Pad Thai

glass noodles, tamarind - soy glaze,
stir fry vegetables, toasted peanuts, 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,
maitre d'hôtel butter, B2 steak sauce

Truffles' Burger

prime chuck, cheddar, bacon,
caramelized onions, fries

DESSERTS

Blackberry Summer Pudding whipped chantilly,
lemon - vanilla bean crème anglaise

Cheesecake tart cherry compote

Assorted Chocolate Truffles daily variety of five

Chocolate Chip Cookies baked fresh daily

Key Lime Tart graham cracker crunch, lime zest



PLEASE CHECK

6 Course Tasting Menu \$100/185

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