

SPRING 2024

STARTERS & GREENS

Bread Service

assorted daily breads

traditional 5/italian 10

Burrata

first press olive oil, aged balsamic, fresh basil, rustic bread

16

Panzanella

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

16

Lobster Tostada

crispy tortilla, herb queso, asparagus, pico de gallo, chili relish, cilantro

32

Korean Fried Cauliflower

gochujang glaze, sesame - sriracha - honey mustard aioli

16

Jumbo Lump Crab Salad

local butterhead lettuce, herb - caper dressing, parmesan toast, charred lemon

28

ADD ONS

Petite Filet Mignon

35

Atlantic Salmon

30

Roasted Chicken Breast

26

Grilled Shrimp

18

BUTCHERY BOX

Meat & Cheese Board

daily selection of house made charcuterie, artisanal cheeses, pickled red onions, whole grain mustard, marcona almonds

35

Truffles' Burger *

white cheddar, house smoked bacon, caramelized onions, herb-parmesan fries

27

Filet Mignon

40/65

Prime Ribeye

75

Prime N.Y. Strip

75

Daily Butcher's Cuts

market price

TRADITIONAL SET-UP

seasonal starches and vegetables, maître d'hôtel butter, and your choice of house made sauce

Bz Steak Sauce

Chimichurri

Horseradish Crema

Béarnaise

(additional sauces \$2.00)

--or--

OSCAR

jumbo lump crab, hollandaise

20

--or--

TUSCAN STYLE

baby arugula, shaved pecorino romano, charred lemon, first press olive oil, sea salt

10

SEASONAL MAINS

Creole Crab Crusted Ruby Trout

grilled asparagus, spicy citrus butter sauce

46

Jumbo Sea Scallops

parisian gnocchi, fermented black bean butter sauce, compressed mango, cilantro

48

Atlantic Salmon Pad Thai*

glass noodles, tamarind - soy glaze, stir fry vegetables, scrambled egg, toasted peanuts

42

Buttonwood Farm's Chicken Breast

roasted garlic whipped potatoes, wild mushrooms, herb jus

36

House Pasta

fresh spaghetti, italian sausage ragú, house ricotta, roasted garlic bread crumbs

32

TRUFFLES

CHEF'S CLASSICS

Daily Gumbo

steamed rice, shaved scallions

15

New Orleans BBQ Shrimp

beer, rosemary, toasted baguette

18

Truffle Risotto

roasted wild mushrooms, white truffle oil, shaved parmesan cheese

18

Truffle Frites

truffle "dust", shaved parmesan, fresh herbs, sauce béarnaise

18

House Salad

mixed greens, dried fruits, marcona almonds, shaved pecorino romano, house vinaigrette

15

Caesar Salad

artisan romaine, shaved reggiano, toasted focaccia, lemon - anchovy vinaigrette

15

Hawaiian Red Ahi Tuna Wraps*

lettuce cups, crispy wontons, shaved jalapeño, cilantro, sriracha, yuzu-ponzu

35

Dover Sole

sautéed haricot verts, brown buttered farro, citrus butter sauce

82

Double Bone Duroc Pork Chop*

twice baked potato, bacon braised swiss chard, brandy- mustard reduction

48

Tuna Poke Bowl*

sushi rice, cucumber kimchi, napa cabbage slaw, edamame, pickled ginger, spicy mayo, yuzu - ponzu

65

Truffles' BBQ Ribs

house smoked baby back ribs, mac & cheese, coleslaw, "sweet heat" bbq sauce

44

WINES BY THE GLASS

BUBBLES



Grower Champagne Daily Selection	30	140
La Spinetta MOSCATO D'ASTI '22	11	44
Mira Me Brut CAVA n/v	10	40
Raventós i Blanc Rosé CONCA DEL RIU ANOIA '20	13	49

WHITES

J. B. Adam Sec..Si! ALSACE '21	10	37
A. Lageder Pinot Grigio ALTO ADIGE '21	10	37
Ostatu RIOJA BLANCO '22	12	45
San Marzano Edda PUGLIA '21	11	41
Massiac Sauvignon Blanc LANGUEDOC '21	12	45
Thévenet MÂCON BURGUNDY '21	14	53
Failla Chardonnay SONOMA COAST '19	16	61
Rombauer Chardonnay CARNEROS '21	23	89

ROSÉ



Les Mesclances Charmes MÉDITERRANEE '21	13	49
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REDS

Failla Pinot Noir SONOMA COAST '21	19	73
Thevenet Pinot Noir BURGUNDY '22	16	61
Ca'n Verdura MALLORCA '21	14	53
Tikveš Vranec MACEDONIA '18	12	45
Ch. Martinet Saint Emilion BORDEAUX '19	18	69
M. D. Capitelles FAUGÈRES LANGUEDOC '20	17	65
El Enemigo Malbec MENDOZA '19	14	53
Cultivar Cabernet Sauvignon NAPA '21	17	65
Hourglass HGIII NAPA '21	20	78

CORAVIN POURS

WHITES



2oz

CALIFORNIA

Component Sauvignon Blanc SONOMA '21	13	31	155
Failla Chardonnay PLATT SONOMA '19	11	28	140
Senses Chardonnay C. HEINZ SONOMA '20	18	47	205

BURGUNDY

P. Piuze Les Preusses GRAND CRU-CHABLIS '19	30	70	325
Bitouzet-Prieur Clos du Cromin MEURSAULT '19	18	47	205
H. Prudhon Sur Gamay 1-Cru SAINT AUBIN '20	11	27	135

BORDEAUX

Ch, Malartic-Lagravère PESSAC - LÉOGNAN '16	15	40	175
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LOIRE

S. A. Huët Sec Clos du Bourg 1-Cru VOUVRAY '21	9	22	115
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JURA

Jacques Puffeney Vin Jaune ARBOIS '04	20	50	190
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ITALY

Paolo Bea Trebbiano Arboreus UMBRIA '04	11	28	140
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AUSTRIA

F. X. Pichler Grüner Veltliner			
Dürnsteiner Liebenberg Smaragd WACHAU '12	17	42	185

REDS



2oz

USA

Raen Pinot Noir Seaview SONOMA COAST '20	19	48	210
Purlieu Cabernet Sauvignon Le Pich NAPA '19	12	29	145
Fortunate Son The Diplomat NAPA '19	33	82	355
Opus One NAPA '00	70	150	750
Failla Syrah Fort Ross SONOMA COAST '21	13	31	155
Grgich Merlot NAPA VALLEY '19	10	25	105
Day Zinfandel Grist DRY CREEK '17	9	22	95

BURGUNDY

Ghislaine Barthod CHAMBOLLE MUSIGNY '16	24	56	255
Lignier En Brescul POMMARD '20	27	68	295
JP&C Thévenet VV Cru Morgon BEAUJOLAIS '20	9	18	85

BORDEAUX

CH. Grand Puy Lacoste PAUILLAC '16	25	65	275
CH.Talbot SAINT JULIEN '15	22	50	225
CH.Lascombes MARGAUX '19	19	48	210

RHÔNE

Paul Jaboulet La Chapelle HERMITAGE '98	24	56	255
Jean-Luc Colombo Les Ruchets CORNAS '15	19	48	210

ITALY

Montevertine Rosso TOSCANA '19	22	50	225
Allegrini Amarone VENETO '18	17	45	195

SPAIN

Alion Vega Sicilia RIBERA DEL DUERO '18	24	56	255
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CHILE

Seña ACONCAGUA '19	27	68	295
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SOUTH AFRICA

Mullineux Syrah SWARTLAND '16	25	65	255
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OUR WINE LIST HAS OVER 1700 SELECTIONS

PLEASE ASK YOUR SERVER

IF YOU ARE INTERESTED IN BROWSING THE FULL LIST
AND IF OUR WINE TEAM CAN BE OF ANY ASSISTANCE

BIBAMUS ET INVENIO