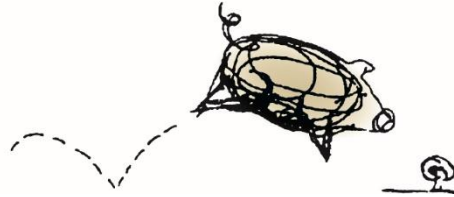


# TRUFFLES

*Rooted in the flavors of the season.*



Dear Truffles and Butchery guests,

We have decided to change things a bit this year for Valentine's Day. This limited special menu will be the only menu available on Thursday the 14<sup>th</sup> of February and depending on your response we hope to make this creative approach to special event days as a norm in the future.

This year for Valentine's Day, Truffles Restaurant is offering Pre-Fix menu only (listed below). Our regular menu items as well as Happy Hour menu will not be available this day. In addition, to reserve a table for this evening we will be taking a non-refundable deposit of \$50.00 per couple. Your credit card will not be charged towards the dinner. It will just be held just as a security deposit in case the party no-shows. We will try to accommodate for allergies, but please let us know of any allergies when making the reservations so that we can be prepared.

Three Pedros will start playing as usual at 8PM, and just for this evening we will be accepting dinner reservations at the bar. The hours of operations for this day will expand from 5PM-10PM.

We are looking forward to seeing you at Truffles on the 14<sup>th</sup>. If you prefer more traditional Truffles experience, our regular menu, specials and hours of operations will be back into a full effect for the weekend, starting Friday the 15<sup>th</sup>.

Cheers!

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# TRUFFLES

**three course menu.....\$75.00**  
**five course menu.....\$125.00**  
*charges apply for wine and/or premium course additions*

## **Prime Beef "Pastrami" Carpaccio**

*pickled mustard seeds, fermented cabbage, toasted rye crumble*  
**2010 Trimbach Pinot Gris, Reserve Personnelle, Alsace - France (\$20.00)**

or

## **Cold Smoked Salmon**

*pickled baby fennel, preserved lemon, crispy shallots, micro lettuces*  
**2006 Dom Perignon, Champagne - France (\$30.00)**  
*(add caviar & creme fraiche on either course...\$25.00)*



## **Squid Ink Gnudi**

*sea urchin roe, spinach puree, crispy iberico ham, lemon gremolata*  
**2008 López de Heredia Viña Tondonia Rosé, Rioja - Spain (\$18.00)**

## **Smoked Quail**

*confit "grillades", carolina stone ground grits, maple - bourbon reduction*  
**2016 En Route Pinot Noir, Russian River Valley - California (\$25.00)**

**due to limited availability these two additional courses are offered ONLY as a part of a Five Course Menu**



## **Jumbo Sea Scallop**

*sunchoke puree, micro pea tendrils, shaved perigord truffles, black garlic*  
**2016 Louis Jadot 1er Cru Montée de Tonnerre, Chablis - Burgundy (\$30.00)**

or

## **Eye of Ribeye**

*yukon gold potato croquette, wild mushrooms, roasted garlic compound butter, bourdoux reduction*  
*("oscar" jumbo lump crab & sauce hollandaise...\$25.00)*  
**2015 Château Haut - Batailley, Pauillac - Bordeaux (\$35.00)**



## **Gateau Salam**

*guayaquil chocolate roll, biscotti, espresso chocolate sauce, vanilla ice cream, hazelnut crumble*  
**N/V Emilio Lustau East india Sherry - Spain (\$12.00)**

or

## **Creme de Vie**

*compressed caramelized pineapple, trece leche cake, toasted meriange*  
**2012 Château La Rame Tradition, Saint-Croix-Du-Mont - France (\$10.00)**

**SELECT WINES INDIVIDUALLY TO PAIR WITH YOUR FOOD CHOICES**  
 or  
**OPT FOR A FULL EXPERIENCE AT \$50.00 FOR 3 COURSE PAIRING OR \$75.00 FOR A 5 COURSE PAIRING**