

# TRUFFLES

## STARTERS

### **Bread Service**

assorted daily breads

**traditional 5/italian 10**

### **Daily Gumbo**

steamed rice, shaved scallions

**15**

### **Burrata**

first press olive oil, tomato coulis

fresh basil, rustic bread

**16**

### **Prosciutto & Melon**

goat cheese panna cotta, IGP balsamic,

extra virgin olive oil, toasted hazelnuts, mint, basil

**18**

### **Hawaiian Red Ahi Tuna Wraps\***

lettuce cups, crispy wontons, shaved jalapeño,

cilantro, sriracha, yuzu-ponzu

**35**

### **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**

### **Meat & Cheese Board**

daily selection of house made charcuterie,

artisanal cheeses, pickled red onions,

whole grain mustard, marcona almonds

**35**

## SALADS

### **House**

mixed greens, dried fruits, marcona almonds,

shaved pecorino romano, house vinaigrette

**15**

### **Caesar**

artisan romaine, shaved 'reggiano, toasted focaccia,

lemon - anchovy vinaigrette

**15**

### **Beet**

roasted red beets, arugula, pomegranate, avocado,

shaved pickled fennel, pistachios, grapefruit vinaigrette

**16**

### **Watermelon**

compressed watermelon, cucumbers, feta,

pickled red onions, white balsamic vinaigrette

**16**

### **Lobster**

butterhead lettuce, mango, peruvian peppers,

jicama, daikon, yuzu vinaigrette

**36**

## ADD ONS

**Petite  
Filet Mignon**

**35**

**Rare Ahi Tuna**

**55**

**Atlantic Salmon**

**30**

**Roasted  
Chicken Breast**

**26**

**Grilled Shrimp**

**18**

## MAINS

### **Bronzed Halibut**

corn maque choux, crab beignets, pickled onion relish

**46**

### **Red Shrimp a la Vodka**

argentinian red shrimp, house spaghetti, pink sauce,

calabrian chili, confit baby tomatoes, edamame

**36**

### **Pecan Crusted Atlantic Salmon**

cauliflower purée, heirloom tomatoes, pickled green

tomatoes, arugula, yuzu vinaigrette

**42**

### **Dover Sole**

sautéed haricot verts, brown buttered farro,

citrus butter sauce

**82**

### **Hawaiian Red Ahi Tuna Pad Thai\***

glass noodles, tamarind - soy glaze, stir fry vegetables,

scrambled egg, toasted peanuts

**75**

### **Buttonwood Farm's Chicken Breast**

roasted garlic whipped potatoes,

wild mushrooms, herb jus

**36**

### **Tagliatellie Ragù**

wine & tomato braised beef, veal short-rib,

italian sausage, parsley, parmesan cheese

**32**

### **Truffles' BBQ Ribs**

house smoked baby back ribs, mac & cheese,

coleslaw, "sweet heat" bbq sauce

**44**

### **Truffles' Burger \***

white cheddar, house smoked bacon,

caramelized onions, herb-parmesan fries

**27**

### **Roasted Australian Lamb Rack\***

mediterranean stuffed eggplant, chimichurri rojo

**55/95**

## BUTCHERY MARKET STEAK CUTS

**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

**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**

# WINES BY THE GLASS

## BUBBLES



Grower Champagne <b>Daily Selection</b>	30	140
La Spinetta <b>MOSCATO D'ASTI '22</b>	11	44
Mira Me <b>Brut CAVA n/v</b>	10	40
Raventós i Blanc <b>Rosé CONCA DEL RIU ANOIA '21</b>	13	49

## WHITES

A. Lageder <b>Pinot Grigio ALTO ADIGE '22</b>	11	41
San Marzano <b>Edda PUGLIA '22</b>	14	53
Neil Ellis <b>Sauv. Blanc WEST COAST S. AFRICA '22</b>	12	45
MWC <b>Pinot Gris VICTORIA AUSTRALIA '22</b>	12	45
Thévenet <b>MÂCON BURGUNDY '22</b>	14	53
Failla <b>Chardonnay SONOMA COAST '22</b>	19	73
Rombauer <b>Chardonnay CARNEROS '22</b>	23	89

## ROSÉ



Les Mesclances <b>Charmes MÉDITERRANÉE '21</b>	13	49
--	----	----

## REDS

A. Lageder <b>Shiava ALTO ADIGE '22</b>	12	45
Failla <b>Pinot Noir SONOMA COAST '21</b>	19	73
Thevenet <b>Pinot Noir BURGUNDY '22</b>	16	61
Ca'n Verdura <b>MALLORCA '21</b>	14	53
Tikveš <b>Vranec MACEDONIA '18</b>	12	45
Dom. de Panisse <b>Côtes du Rhône '20</b>	17	65
Ch. Plantey <b>Pauillac BORDEAUX '19</b>	23	89
M. D. Capitelles <b>FAUGÈRES LANGUEDOC '20</b>	17	65
El Enemigo <b>Malbec MENDOZA '20</b>	14	53
Cultivar <b>Cabernet Sauvignon NAPA '21</b>	17	65

# CORAVIN POURS

## WHITES

2oz



### CALIFORNIA

Ghost Block <b>Sauv. Blanc Lee YOUNTVILLE '21</b>	8	20	95
Component <b>Sauvignon Blanc SONOMA '21</b>	13	31	155
Failla <b>Chardonnay PLATT SONOMA '21</b>	11	28	140
Senses <b>Chardonnay C. HEINZ SONOMA '20</b>	18	47	205

### BURGUNDY

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

### BORDEAUX

Ch, Malartic-Lagravère <b>PESSAC - LÉOGNAN '16</b>	15	40	175
--	----	----	-----

### LOIRE

S. A. Huët <b>Sec Clos du Bourg 1-Cru VOUVRAY '21</b>	9	22	115
---	---	----	-----

### JURA

Jacques Puffeney <b>Vin Jaune ARBOIS '04</b>	20	50	190
--	----	----	-----

### ITALY

Petrolo <b>Trebbiano Bòggina TUSCANY '21</b>	17	42	185
Paolo Bea <b>Trebbiano Arboreus UMBRIA '04</b>	11	28	140

### AUSTRIA

F. X. Pichler <b>Grüner Veltliner</b>			
Dürnsteiner <b>Liebenberg Smaragd WACHAU '12</b>	17	42	185

### USA

Raen <b>Pinot Noir Seaview SONOMA COAST '20</b>	19	48	210
Purlieu <b>Cabernet Sauvignon Le Pich NAPA '19</b>	12	29	115
Ghost Block <b>Cabernet Sauvignon OAKVILLE '21</b>	14	31	155
Fortunate Son <b>The Diplomat NAPA '19</b>	33	70	150
Opus One <b>NAPA '00</b>	70	150	750
Failla <b>Syrah Fort Ross SONOMA COAST '21</b>	13	31	155
Grgich <b>Merlot NAPA VALLEY '19</b>	10	25	105
Day <b>Zinfandel Grist DRY CREEK '17</b>	9	22	95
Ghost Block <b>Zinfandel Pelissa OAKVILLE '21</b>	10	25	105

### BURGUNDY

Domaine Forey <b>VOSNE ROMANÉE '20</b>	22	50	225
Lignier <b>En Brescul POMMARD '20</b>	27	68	295
JP&C Thévenet <b>VV Cru Morgon BEAUJOLAIS '20</b>	9	18	85

### BORDEAUX

CH.Talbot <b>SAINT JULIEN '15</b>	22	50	225
CH.Lascombes <b>MARGAUX '19</b>	19	48	210

### RHÔNE

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

### ITALY

Montevervine <b>Rosso TOSCANA '19</b>	22	50	225
Allegrini <b>Amarone VENETO '18</b>	17	45	195

### SPAIN

Alion Vega <b>Sicilia RIBERA DEL DUERO '18</b>	24	56	255
--	----	----	-----

### CHILE

Seña <b>ACONCAGUA '19</b>	27	68	295
---------------------------	----	----	-----

### SOUTH AFRICA

Mullineux <b>Syrah SWARTLAND '16</b>	25	65	255
--------------------------------------	----	----	-----

## **BUTCHERY MARKET**

**PLEASE SHOW YOUR RECEIPT  
FROM TRUFFLES**



**ENJOY 10% OFF  
ON ALL WINES AND SPIRITS  
FOR THE ENTIRE MONTH OF JULY**

**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*