



DINNER WINTER 2020 * EXECUTIVE CHEF CHRIS LOTZ & KEVIN BECKER

truffle pig

SMALL PLATES

OLIVES

mediterranean style...**9**

MARCONA ALMONDS

white truffle oil / smoked sea salt...**9**

CRISPY CHICKPEAS

spanish paprika / italian oregano...**9**

SHISHITO PEPPERS

soy glaze / sesame seeds...**9**

TRUFFLE PIG FRIES...shaved grana / fines herbes / white truffle oil...**15**

CHEDDAR CORNBREAD...honey butter / smoked sea salt...**7**

“PORK BELLY” MAC ‘N CHEESE...panko / house mornay...**17**

CRISPY DUCK WINGS...vadouvan rub / celeriac slaw / mint crème fraiche...**18**

BACON WRAPPED DATES...chorizo + chevre stuffed medjools / fresh serranos / port drizzle...**14**

MEDITERRANEAN BABY OCTOPUS...spicy romesco / crispy fingerlings / marcona almonds / fresh watercress...**19**

SHRIMP COCKTAIL...horseradish sambal / grilled lemon...**24**

CHARCUTERIE BOARD...assorted meats + cheeses / fig jam / dried fruits / marconas / house mustard / crispy baguette...**35**

SALADS

WEDGE...baby iceberg / bacon lardons / cured tomatoes / blue cheese / buttermilk ranch...**15**

HEIRLOOM TOMATO & BURRATA...toasted pine nuts / honey drizzle / basil oil / balsamic reduction...**18**

SPINACH...bacon lardons / candied pecans / sour cherries / fresh chevre / maple balsamic vinaigrette...**17**

CAESAR...romaine hearts / white anchovy / garlic croutons / parmesan crisp...**14**

LARGE PLATES

KOBE BEEF BOLOGNESE...handmade pappardelle / fried basil / grana padano...**32**

HOUSEMADE BUCATINI CACIO E PEPE...roasted fresno peppers / fava beans / grana padano / bottarga...**29**

WILD MUSHROOM RISOTTO...laura chanel chevre / baby spinach / white truffle oil / shaved grana padano...**25**

ADD: flatiron steak / confit duck / chicken...15

SEARED DIVER SCALLOPS...corn puree / brussel sprout hash / caramel mole sauce / fresh cilantro...**42**

CHILEAN SEA BASS...sake + soy glaze / jasmine rice / asparagus + wild mushrooms / green onion + daikon radish...**49**

SEARED DUCK BREAST...blue cheese crema / roasted baby turnips / fingerling potatoes / pomegranate molasses...**44**

BRAISED COLORADO LAMB SHANK...celeriac puree / crispy chickpeas / charred broccolini / chermoula...**44**

DOUBLE CUT PORK CHOP...sweet corn chow-chow / crispy brussel sprouts / garlic mashers / chipotle demi...**47**

42 DAY AGED 14OZ NY STRIP...grilled asparagus / fingerling potatoes / port demi / miso infused butter...**65**

8 OUNCE FLATIRON STEAK FRITES...chimichurri / house fries / truffle tomato demi...**33**

GRILLED ½ POUND KOBE BEEF BURGER...aged white cheddar / wild mushroom / shaved black truffle
toasted brioche bun / bacon jam / watercress / truffle fries / truffled tomato demi...**26**

ADD PAN SEARED SEA SCALLOPS OR GRILLED SHRIMP TO ANY MENU ITEM [THREE]...MP

roasted garlic mashers...9 / truffle arancini marinara...12 / grilled asparagus dijon crema...13

charred broccolini miso butter...11 / brussel sprouts hash bacon / red peppers / fingerlings...12

SPLIT PLATES...\$6

Please inform your server if you would like an additional plate to split at the table at no charge

SPLIT CHECKS

Splitting checks requires valuable time from our service staff. Please inform your server when you are seated if you would like separate checks, so we can accommodate your needs as expeditiously as possible while not diluting our focus on other guests

COMPLIMENTARY VALET PARKING AT ONE STEAMBOAT PLACE

Truffle Pig prides itself in using the freshest ingredients available to us. Our meats and fish have been selectively sourced to meet the most optimal sustainability standards available. Please notify your server of any allergies before ordering, as all ingredients are not listed. Our meats are cooked to order. ***Due to the concerns of potential cross-contamination, we are unable to guarantee a 100% allergy free zone in our kitchen. However, we will do our best to accommodate your dietary needs. A 20% service charge may be added to parties of 6 or more, as well as to any “to-go” orders. A 3% service charge will be added to all room charges.