



# truffle pig DINNER

WINTER 2018 - 2019

**JASON SERDAR**  
EXECUTIVE CHEF

**KEVIN BECKER**  
CHEF DE CUISINE

## SOUP

today's soup...7 / 12

## SIDES

smoked bacon mashers...9

grilled broccolini  
miso butter...11

grilled asparagus  
sweet dijon crema...13

haricot vert  
fines herbes / butter...10

brussel sprouts hash  
bacon / red peppers / fingerlings...12

cheddar cornbread  
honey butter / smoked sea salt...5

## SPLITS

PLATES...\$6

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

## 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

## SMALL PLATES

**OLIVES** mediterranean style...8  
**SHISHITO PEPPERS** soy glaze / sesame seeds...8  
**MARCONA ALMONDS** white truffle oil / smoked sea salt...8

**TRUFFLE PIG FRIES**...shaved grana / fines herbes / white truffle oil...14

**BUFFALO MEATBALLS**...spanish paprika marinara / goat chevre...12

**AHI TUNA POKE**...wasabi honey foam / sesame seeds / wonton crisps...19

**SHRIMP COCKTAIL**...horseradish sambal...21

**“PORK BELLY” MAC ‘N CHEESE**...grilled baguette / fines herbes...17

**BRAISED PIG WINGS**...truffle pig ‘q’ / house slaw...14

**CONFIT LAMB + RABBIT CASSOULET**  
red wine braised white beans / fines herbes panko / orange zest...19

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

**TUSCAN WHITE BEAN HUMMUS**  
roasted red pepper / smoked sea salt / celery + carrot + bell peppers / toasted lavash...12

**CHARCUTERIE BOARD**  
assorted meats + cheeses / fig jam / dried fruit / truffled marconas / pickled veg / date bread...29

## SALADS

**WEDGE**  
baby iceberg / bacon lardons / cured tomatoes / blue cheese / buttermilk ranch...14

**HEIRLOOM TOMATO & BURRATA**  
toasted pine nuts / honey drizzle / basil oil / balsamic reduction...16

**BABY KALE**  
golden raisins / roasted beets / goat cheese  
toasted pumpkin seeds / balsamic vinaigrette...17

**CAESAR**  
romaine hearts / white anchovy / garlic croutons / parmesan crisp...13

## LARGE PLATES

**KOBE BEEF BOLOGNESE**  
handmade pappardelle / fried basil / grana padano...29

**ROASTED VEGETABLE RAVIOLI**  
crispy brussel leaves / sage brown butter cream sauce / shaved grana...23

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

**CHILEAN SEA BASS**  
sake + soy marinade / jasmine rice / asparagus + wild mushrooms  
topped with green onions + pickled ginger + daikon radish...49

**PAN SEARED WILD SCOTTISH SALMON\*\*\***  
moroccan golden raisin cous cous / roasted tomato  
sautéed broccolini / lemon + caper cream sauce...33

**PAN SEARED CHICKEN BREAST**  
smoked bacon mashers / haricot vert / roasted cippolinis onions / pan jus...29

**CHIPOTLE SPIKED PORK OSSO BUCCO**  
tri colored gnocchi / pickled red onion / root vegetables / micro greens...33

**GRILLED DOUBLE CUT ‘BERKSHIRE’ PORK CHOP\*\*\***  
smoked bacon mashers / broccolini / cherry bourbon demi / crispy onions...45

**42 DAY DRY AGED 14 OUNCE NEW YORK STRIP\*\*\***  
brussel sprout hash / veal demi / miso infused butter...59

**8 OUNCE FLATIRON STEAK FRITES\*\*\***  
chimichurri / house fries / truffle tomato demi...31

**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...25

**ADD PAN SEARED SEA SCALLOPS TO ANY MENU ITEM [THREE]...MP**

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.