



truffle pig

DINNER

EXECUTIVE CHEF CHRIS LOTZ / SOUS CHEF ELI KOCHMAN / SOUS CHEF SCHUYLER HOUFEK

SMALL PLATES

OLIVES

mediterranean style...**9**

MARCONA ALMONDS

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

SHISHITO PEPPERS

soy glaze / sesame seeds...**10**

SOUP OF THE DAY

9 / 12

TRUFFLE PIG FRIES...shaved grana / fines herbes / white truffle oil...**16**

SOUTHWEST PANISSE...spicy romesco / aji amarillo aioli...**11**

BURRATA...our culinary team's daily preparation...**19**

'ELOTE' CORN SALAD...roasted corn + poblanos / avocado / cotija cheese / tajin kewpie / micro cilantro...**15**

CURRY ROASTED CAULIFLOWER...lemon orzo / golden raisins / roasted pistachios / green goddess dressing...**16**

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

SEARED HUDSON VALLEY FOIE GRAS...buckwheat pancake / huckleberry compote / vermont maple gastrique ...**29**

FAR NIENTE "DOLCE" - NAPA 2008...24/glass **CHATEAU D'YQUEM "LUR SALUCES" - FRANCE 2000...125/glass**

STICKY POLYNESIAN PORK RIBS...chili - lime glaze / pineapple salsa / micro cilantro...**19**

CRISPY PIG EARS...furikake / mae ploy / toasted sesame seeds / bonito flakes...**17**

SEASONAL MELON SALAD

arugula / feta cheese / fresh mint / english cucumber / serrano ham / balsamic + honey drizzle...**19**

TRUFFLE PIG SALAD

mixed greens / granny smith apple / fennel / red onion / tart cherries / toasted pecans / champagne vinaigrette...**16**

SMOKED TROUT NIÇOISE SALAD

kalamatas / pickled cucumber / watermelon radish / heirloom tomato / frisée / soft farm egg / parsley vinaigrette...**24**

CHARCUTERIE BOARD...assorted meats + cheeses / fig jam / dried fruits / marconas / house mustard / crispy baguette...**39**

LARGE PLATES

KOBE BEEF BOLOGNESE...handmade pappardelle / fried basil / extra virgin olive oil / grana padano...**35**

SWEET PEA + WILD MUSHROOM RISOTTO...whipped ricotta / lemon zest / shaved grana padano...**31**

ORGANIC SCOTTISH SALMON...sweet chili fingerlings / zucchini sunomono salad / sweet soy glaze...**39**

CHILEAN SEA BASS...sake + soy glaze / lemon + orzo salad / miso oyster mushrooms / green onion + daikon radish...**49**

STUFFED QUAIL...wild boar cornbread stuffing / date + apple chutney / brown butter cauliflower + leeks / cider syrup ...**45**

SHRIMP SCAMPI...handmade pappardelle / fresh basil / lemon + butter / white wine / shaved grana padano...**37**

DOUBLE CUT PORK CHOP

grilled peaches / arugula salad / marcona almonds / shaved fennel / saffron polenta / cherry + black pepper drizzle...**49**

16oz PRIME NEW YORK STRIP

lyonnaise potatoes / frisée / grilled asparagus / ligurian salsa verde / crispy shallots...**69**

PRIME RIB OF BEEF...roasted garlic mashers / creamy horseradish / au jus **[LIMITED AVAILABILITY DAILY]**

12oz JUNIOR CUT...45 / 16oz VARSITY CUT...59 / 24oz RANCHERS CUT...85

GRILLED 1/2 POUND KOBE BEEF BURGER...aged white cheddar / wild mushrooms / shaved black truffle

bacon jam / watercress / toasted brioche bun / truffle fries / truffled tomato demi...**32**

ADD STEAK...19 / CHICKEN...11 / FOIE GRAS...MP / GRILLED SHRIMP [3]...16

roasted garlic mashers...9 / lemon orzo salad...10 / saffron polenta shaved grana padano, fines herbes...**12**

grilled asparagus dijon crema...**12 / brown butter cauliflower + leeks...12 / lyonnaise potatoes ...12**

SPLIT PLATES...\$8

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" or delivery orders. A 3% service charge will be added to all room charges.