



truffle pig

DINNER SUMMER 2020 * EXECUTIVE CHEF CHRIS LOTZ

SMALL PLATES

OLIVES

mediterranean style...**9**

MARCONA ALMONDS

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

SHISHITO PEPPERS

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

SOUP OF THE DAY

9 / 12

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

HERBED FOCACCIA...green olive tapenade / rosemary sea salt...**8**

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

VANILLA CURED PORK BELLY...sweet corn puree / maple glazed brussel leaves...**19**

MAC 'N CHEESE...panko / house mornay...**14**

ADD JALAPEÑO BACON...**3** / **STEAK**...**15** / **CONFIT DUCK**...**15** / **CHICKEN**...**8** / **GRILLED SHRIMP** [3]...**15**

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

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

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**

BURRATA...palisade peaches / fresh mint / honey drizzle / balsamic reduction / pine nuts / cracked black pepper...**18**

CAESAR...romaine hearts / white anchovy / garlic crostini + olive tapenade / parmesan crisp...**14**

LARGE PLATES

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

WILD MUSHROOM 'OR' BUFFALO RAVIOLI...truffled cauliflower cream sauce / toasted pine nuts...**25**

WILD SCOTTISH SALMON...roasted vegetable and summer corn succotash / stone ground mustard crème fraiche...**35**

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

PAN SEARED DUCK BREAST...baby kale / lardons / grape mostarda / goat cheese / hazelnuts / sweet pea puree...**44**

TUSCAN BRAISED LAMB SHANK

ratatouille / grilled eggplant / zucchini / summer squash / roasted red peppers / roma tomatoes / fried capers / basil...**42**

DOUBLE CUT PORK CHOP...sweet corn chow-chow / crispy brussel sprouts / garlic mashers / chipotle demi...**45**

14oz PRIME NEW YORK STRIP...broccoli rabe / garlic mashers / mushroom demi / miso infused butter...**59**

8 OUNCE FLATIRON STEAK FRITES...chimichurri / house fries / truffle tomato demi...**35**

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...**27**

ADD JALAPEÑO BACON...**3** / **STEAK**...**15** / **CONFIT DUCK**...**15** / **CHICKEN**...**8** / **GRILLED SHRIMP** [3]...**15**

roasted garlic mashers...**9** / **grilled asparagus** dijon crema...**12**

broccoli rabe miso butter...**11** / **ratatouille** fried capers / basil...**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.