



truffle pig

# DINNER

EXECUTIVE CHEF CHRIS LOTZ / SOUS CHEF SCHUYLER HOUFEK

SPRING 2022

## SMALL PLATES

### OLIVES

mediterranean style... **10**

### MARCONA ALMONDS

white truffle oil / smoked sea salt... **11**

### SHISHITO PEPPERS

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

### SOUP OF THE DAY

... **9 / 13**

**TRUFFLE PIG FRIES**...shaved grana padano / fines herbes / white truffle oil... **18**

**BURRATA**...heirloom tomatoes / fresh basil / balsamic reduction / extra virgin olive oil / toasted pine nuts / flaked sea salt... **19**

**BACON WRAPPED DATES**...chorizo + chevre stuffed medjools / applewood smoked bacon / serrano pepper / port drizzle... **15**

**SEARED FOIE GRAS**...strawberry gastrique / abuelita sauce / sopapilla...**27**

*suggested pairing...2018 carmes de riessec sauternes...18 / glass*

**BISON CARPACCIO**...shallot + dijon + capers / shaved grana padano / fines herbes / truffle oil drizzle... **22**

**SHRIMP COCKTAIL**...five gulf jumbos / horseradish sambal / grilled lemon... **26**

**SMOKED TROUT RILLETTE**...shaved scallions / fresh lemon / crème fraiche / toasted brioche... **21**

### CHARCUTERIE BOARD

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

## SALADS

**TRUFFLE PIG**...tuscan kale / currants / pine nuts / grana padano / truffle candied bacon / sherry vinaigrette... **18**

**CAESAR**...romaine hearts / white anchovy / shaved grana padano... **16**

**ARUGULA**...point reyes blue / toasted macadamias / granny smith apples / grilled lemon vinaigrette... **17**

## LARGE PLATES

### KOBE BEEF BOLOGNESE

handmade pappardelle / fried basil / extra virgin olive oil / shaved grana padano... **37**

### SQUID INK RISOTTO

sautéed calamari / heirloom tomato / cured lemon / fines herbes... **47**

### WILD MUSHROOM RAVIOLI

truffle cauliflower cream / grilled asparagus / fines herbes... **31** add shrimp... **47**

### ORGANIC SCOTTISH SALMON

toasted sweet corn + chipotle quinoa salsa / lime + avocado crema / jalapeño cilantro oil / fried rice noodles... **42**

### CHILEAN SEA BASS

sake + soy marinade / jasmine rice / asparagus + wild mushrooms topped with green onions + pickled ginger + daikon radish ...**53**

### DOUBLE CUT PORK CHOP

sugar snap peas / radish + fennel + shallot + mint / sweet potato puree / dijon pan jus...**55**

### COLORADO LAMB RACK

jasmine rice / chickpea + zucchini + onion + tunisian spice / dried apricot / almonds / chermoula / lemon crema...**69**

### ROCKY MOUNTAIN ELK TENDERLOIN

creamy polenta / sweet potato + brussel sprout + bacon / blackberry demi / fried carrot ribbons...**79**

**16oz PRIME NEW YORK STRIP** roasted garlic smashers / grilled asparagus / béarnaise sauce / crispy shallots...**72**

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

*12oz JUNIOR VARSITY CUT...49 / 16oz VARSITY CUT...65 / 24oz RANCHERS CUT...89*

**GRILLED ½ POUND KOBE BEEF BURGER**...aged white cheddar / wild mushrooms / shaved black truffle

bacon jam / watercress / toasted brioche bun / truffle fries + shaved grana padano / truffled tomato demi...**33**

**ADD: STEAK...19 / CHICKEN...9 / LOBSTER MEAT...21 / GRILLED SHRIMP [3]...16**

**roasted garlic smashers...9 / jasmine rice...9 / creamy polenta...12**

**grilled asparagus with béarnaise...12 / brussel + bacon + sweet potato hash ...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.