



Dinner Menu

Appetizers

Prime Beef Tenderloin Carpaccio 12.5
*paper thin raw beef tenderloin, Dijon mustard,
cornichon, fresh cracked black pepper,
extra virgin olive oil, crostini
∩ Parmigiana Reggiano*

Pan Sauté Crab Cake 16.5
vegetable noodles, créole rémoulade

Crispy Duck Leg Confit 19.5^{GF}
creamy risotto, red onion marmalade

Pan Seared Moulard Duck Foie Gras 28.5
*on dried fruit brioche canapé with
Granny Smith apple terrine, blood orange reduction*

Scallops Rockefeller 14.50
*over creamed spinach with fennel ∩ Pernod
glacage with Choron sauce*

Salads

Chevre Chaud over Spinach Salad 10.5
*warm, pan sauté goat cheese over spinach
tossed in our roasted shallot vinaigrette
with toasted pine-nuts ∩ dried fig*

Caesar 10.5
crisp parmesan cheese basket

Dessert^{GF} 12.5

Flourless Chocolate Cake
three ingredients equal an intense chocolate experience

White Chocolate Crème Brulée
Traditional French custard with a crispy caramel crust

Soufflé - must be ordered with dinner!
Chocolate Grand Marnier

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Dinner Menu

Main Course

Pan Roasted Wild Gulf Red Snapper 34.
*steamed potato, sundried tomato, artichoke, capers,
asparagus tips, lemon butter sauce ∩ jumbo lump crab*

Jumbo Lump Crabmeat Mary Louise 34.
*crabmeat tossed in a champagne cream sauce and served
in a puff pastry shell with asparagus*

Slow Braised Beef Short Rib 34.^{GF}
*single bone 14 oz. short rib with dauphinois potato,
French green beans, asparagus, carrot,
natural jus ∩ shaved Parmigiana Reggiano*

Filet of Prime Beef Tenderloin 44.^{GF}
*Gorgonzola dauphinois potato,
French green beans, Bordelaise sauce
add duck foie gras \$28.50*

**Boneless Roasted Yogurt Marinated
Half Chicken 26.50^{GF}**
*creamy risotto, vegetable noodles -
consisting of julienne zucchini, carrot ∩ yellow squash,
sauté with fresh garlic ∩ extra virgin olive oil,
red wine sauce*

Sides 8.

dauphinois potato

sauté spinach

shaved Brussel sprouts
sauté with garlic, lemon ∩ olive oil

Gelato Ciocolatto

*a rich chocolate ice cream recipe from Harry's Bar in
Venice from a fellow culinary student with me at CCA*

Lemon Gelato

*decadent lemon curd ice cream
topped with toasted Swiss Meringue*

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Wines by the Glass

Aperitif

Pedro Ximenez, Sherry, Almontillado, Spain \$11.

Sparkling

Lamberti, Prosecco, Extra Dry, Italy \$9.5

*Simmonet Febvre, Cremant de Bourgogne,
France \$13.*

White

Pinot Grigio, Vigneti Del Sole, Italy \$10.

*Cuvée Adair, Sauvignon Blanc, Sancerre \$15.
a D.C. Flynt Selection*

Rudi Weist, Reisling, Mosel \$11.

Cline, Chardonnay, Sonoma Coast \$11.

*Mâcon-Villages, Chardonnay,
Henri Perrusset, Burgundy \$15.*

Rosé

Ch. de la Negly, L'Ecume, Languedoc \$8.

Red

Pinot Noir, Valmoissine, Burgundy, France \$11.

*Cabernet Sauvignon, Clone 7, Paso Robles \$13.
a D.C. Flynt Selection*

*Red Blend, The Reveler, Columbia Valley \$15.
a blend of Cabernet Sauvignon, Merlot & Cabernet Franc*

Port-Sauternes-Sherry

Warres, Warrior, Special Reserve Port \$8.5

Dow's, Late Bottled Vintage Port 2012 \$12.

10 yr. Tawny, Quinto do Noval \$13.

Chateau Laribotte, Sauternes \$14.

Pedro Ximenez, Nectar, Sherry \$11.

Wine List



Spirits



Craft, Imported & Domestic Beer

Anchor Porter, San Francisco (12 fl oz) \$6.

Deep black color, a thick, creamy head, rich chocolate, toffee and coffee notes with full bodied smoothness

Goose Island, IPA, Chicago (12 fl oz) \$5.5

Goose Island's flagship IPA is a six-time medal winner at the Great American Beer Festival. We've taken the traditional English Style and created our own fuller flavored IPA with bright citrus aromas and a bold hop finish.

La Fin Du Monde, Unibroue, Quebec (12 fl oz) \$8.

Floral bouquet, aromas of honey, spice, coriander, malt, mildly yeasty with a complex palate of malt, fruit and spice notes followed by a smooth, dry finish.

Michelob Ultra (12 fl oz) \$4.5

Stella Artois, Belgium (11.2 fl oz) \$5.5

Trois Pistoles, Unibroue, Quebec (12 fl oz) \$8.

Strong malt flavor, roasted aromas with chocolate, brown rum and spice. Slightly sweet enhanced by accents of roasted malt, cocoa, ripe fruit and dark spices with a smooth finish like an old port.

Signature Cocktails

French 75

with St. Germain Foam 13.5

*Tanqueray gin, fresh lemon,
French sparkling, topped with
St. Germain foam*

Bourbon Old Fashioned 10.

*Maker's Mark, muddled orange,
Angostura bitters and sugar*

Champagne Cocktail 15.5

*sugar cube, Angostura bitters, Grand Marnier,
brandy, French sparkling*

Ginger Betty 10.5

*muddled lime, Domaine De Canton,
Perrier, fresh mint*

Aperol Spice 10.

*Hendrick's gin, Aperol, Angostura bitters, fresh lemon, sugar,
flamed orange peel*