



FALL & WINTER PLATED

NOVEMBER 1 - MARCH 31

604 505 4961 | INFO@TRUFFLESFINEFOODS.COM | TRUFFLESFINEFOODS.COM



APPETIZERS

Price per serving




VEGETARIAN

ORGANIC GREENS (GF)	\$10
<i>With Pecorino and lemon thyme vinaigrette</i>	
SEARED POLENTA CAKES	\$10
<i>With wild mushrooms and Béchamel sauce</i>	
ROASTED PEAR & CELERIAC SOUP (GF)(DF)(VEGAN)	\$10
<i>with fresh herb oil</i>	
GNOCCHI AND WILD MUSHROOMS	\$12
<i>With tomato cream</i>	
ROASTED BABY BEETS, LABNEH & POMEGRANATE VINAIGRETTE	\$12
<i>With organic greens, pistachio and black pepper lavash</i>	

MEAT & POULTRY

DUCK CONFIT (GF)(DF)	\$14
<i>With frisée, brined walnuts and apricot gastrique</i>	
BEEF CARPACCIO (GF)	\$15
<i>With arugula and parmesan</i>	
PORK BELLY	\$13
<i>With parsnip rösti, star anise reduction and apple purée</i>	
SHORT RIB (GF)	\$14
<i>With green onion rice cake and carrot purée</i>	

SEAFOOD

SEAFOOD RISOTTO (GF)	\$14
<i>With saffron, prawns and scallops</i>	
DUNGENESS CRAB (GF)(DF) 	\$18
<i>With tomato saffron broth</i>	
SCALLOP CARPACCIO (GF)(DF) 	\$14
<i>With blood orange and fennel</i>	
LINGCOD (GF) 	\$12
<i>With wild mushrooms and fingerling potatoes</i>	

ENTRÉES


VEGETARIAN

AROMATIC SQUASH RAVIOLI	\$25
<i>Served with roasted wild mushrooms, toasted pecans and a sage truffle cream</i>	
MUSHROOM WELLINGTON (DF)(VEGAN)	\$25
<i>With smoked tomato sauce and seasonal vegetables</i>	
VEGAN GNOCCHI (DF)(VEGAN)	\$25
<i>With roasted artichokes and crisp basil</i>	

MEAT & POULTRY

PROSCIUTTO WRAPPED CHICKEN BREAST (GF)	\$25
<i>Stuffed with tomato, basil and bocconcini and served with balsamic red wine reduction and herb risotto</i>	
LEMON HERB CHICKEN BREAST (GF)(DF)	\$25
<i>With salsa verde, wild mushroom pilaf and seasonal vegetables</i>	
GRILLED BEEF SIRLOIN (GF)	\$35
<i>With caramelized shallots, green beans and peppercorn sauce</i>	
BEEF SHORT RIB (GF)	\$30
<i>With celeriac purée, brussels sprouts and butternut squash</i>	
GRILLED BEEF TENDERLOIN (GF)	\$55
<i>With caramelized shallots, green beans and peppercorn sauce</i>	
PEACE COUNTRY LAMB SHOULDER	\$35
<i>With red wine jus, carrots and barley risotto</i>	
BEAR & THE FLOWER PORK TENDERLOIN (GF)(DF)	\$25
<i>With apple cider jus, sweet potato and green beans</i>	

SEAFOOD

LINGCOD (GF)(DF) 	\$35
<i>With cauliflower, roasted baby carrots, lentils & chermoula vinaigrette</i>	
BC ALBACORE TUNA (GF)(DF) 	\$40
<i>With miso roasted potatoes, baby bok choy and soy ginger glaze</i>	
BAKED WILD SALMON (GF)(DF) 	\$36
<i>With caper salsa verde, winter vegetable pilaf and green beans</i>	

— ADDITIONAL ITEMS —

CANAPES – 3 PIECES PER PERSON	\$12
SOFT ROLLS AND BUTTER	\$3.50
COFFEE AND TEA SERVICE	\$2.95

— DESSERTS —

DARK CHOCOLATE SALTED CARAMEL TART <i>With Maldon salt and vanilla bean Chantilly</i>	\$8
LEMON MERINGUE TART <i>With raspberry coulis</i>	\$8
GLUTEN FREE CHOCOLATE POLENTA CAKE (GF) <i>With citrus glaze</i>	\$8
VEGAN DARK CHOCOLATE MOUSSE (GF)(DF)(VEGAN) <i>With raspberry compôte</i>	\$8
STICKY TOFFEE PUDDING <i>With cinnamon Chantilly and brandy snap tuile</i>	\$8
PUMPKIN PINE NUT CAKE <i>With Armagnac prunes</i>	\$12
TURKISH COFFEE CUSTARD (GF) <i>With dark chocolate, toasted almonds and spiced caramel sauce</i>	\$10
PAVLOVA (GF) <i>With whipped yogurt, pomegranate & blood orange and pistachio brittle</i>	\$10