



SPRING & SUMMER PLATED

APRIL 1 - OCTOBER 31

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APPETIZERS

Price per serving

Minimum order of 5 per item

VEGETARIAN

ORGANIC GREENS (GF) <i>With Pecorino and lemon thyme vinaigrette</i>	\$10
SEARED POLENTA CAKES <i>With wild mushrooms and Béchamel sauce</i>	\$10
TOMATO GAZPACHO (DF)(VEGAN) <i>With basil oil and herbed focaccia crisp</i>	\$10
HEIRLOOM TOMATO & BOCCONCINI SALAD (GF) <i>Substitute burrata for an additional \$10 per person</i>	\$12

MEAT & POULTRY

DUCK CONFIT (GF)(DF) <i>With frisée, brined walnuts and apricot gastrique</i>	\$14
BEEF CARPACCIO (GF) <i>With arugula and Parmesan</i>	\$15
MISO GLAZED PORK BELLY (GF) <i>With green apple and toasted pumpkin seed gremolata</i>	\$13
DUCK BREAST (GF)(DF) <i>With blackberry gastrique, sweet potato and broccolini</i>	\$14

SEAFOOD

SEAFOOD RISOTTO (GF) <i>With saffron, prawns and scallops</i>	\$14
DUNGENESS CRAB (GF)(DF)  <i>With cucumber gazpacho</i>	\$18
BAKED STEELHEAD (GF)(D)  <i>With peas, new potatoes and lemon tarragon vinaigrette</i>	\$12

ENTRÉES

Minimum order of 5 per item

VEGETARIAN

- AROMATIC SQUASH RAVIOLI** \$25
Served with roasted wild mushrooms, toasted pecans and a sage truffle cream
- SEARED KING OYSTER MUSHROOMS (GF)(DF)(VEGAN)** \$25
With peas and fingerling potatoes
- HERBED PANISSE (GF)(DF)(VEGAN)** \$25
With salsa verde, confit cherry tomato and corn succotash
- ROASTED VEGETABLE TORTA RUSTICA** \$25
With ricotta and salsa verde

MEAT & POULTRY

- PROSCIUTTO WRAPPED CHICKEN BREAST (GF)** \$25
Stuffed with tomato, basil and bocconcini and served with balsamic red wine reduction and herb risotto
- SEARED CHICKEN BREAST** \$25
With sherry vinaigrette, peas, gnocchi and wild mushrooms
- HERB MARINATED LAMB SIRLOIN (GF)** \$35
With fig & preserved lemon chutney and yam mousseline
- HERB ROASTED BEEF SIRLOIN (GF)(DF)** \$35
With chimichurri, grilled summer squash and fingerling potatoes
- BEEF SHORT RIB (GF)(DF)** \$30
With guajillo sauce, crisp corn cake and summer squash
- HERB ROASTED BEEF TENDERLOIN (GF)(DF)** \$55
With chimichurri, grilled summer squash and fingerling potatoes
- BEAR & THE FLOWER PORK TENDERLOIN (GF)** \$25
With grilled stone fruit, arugula and polenta

SEAFOOD

- FRESH HALIBUT (GF)**  \$45
With corn velouté, tarragon and summer squash
- ALBACORE TUNA (GF)(DF)**  \$40
With fennel, heirloom beans and roasted cherry tomatoes
- PAN SEARED WILD SALMON (GF)(DF)**  \$36
With citrus vinaigrette, peas, baby carrots & new potatoes

— ADDITIONAL ITEMS —

CANAPES – 3 PIECES PER PERSON

\$12

Your choice of 3 of the following

GOCHUGANG GLAZED CRISPY CHICKEN BITES (DF)

With sesame and green onion

MALAYSIAN CHICKEN SATAY (GF)(DF)

With a peanut chili glaze

CURRIED CHICKEN CUP

With grapes, fresh cilantro and curry aioli

GOURMET BURGER SLIDERS

With double smoked bacon, tomato jam, cheddar and arugula

MINIATURE CROQUE MONSIEUR

With Emmenthal, béchamel and smoked ham

PROSCIUTTO & MELON SKEWER (GF)(DF)

With fresh basil

SMOKED SALMON & LEEK TART

With crème fraiche and dill

PRAWN WITH LEMON AND HERBS (GF)(DF)

Served with tarragon aioli

SMOKED SALMON (GF)

Served on a fingerling potato with dill and a mustard cream topped with salmon roe

BASIL ARANCINI

With sundried tomato aioli

WILD MUSHROOM (GF)

With polenta, fresh herbs, Gruyère and onion jam

OLIVE TAPENADE & CHARRED CHERRY TOMATO CROSTINI

with crumbled feta and balsamic reduction

VEGAN MAC & CHEESE CROQUETTE (DF)(VEGAN)

With chili jam

SAVOURY SUMMER VEGETABLE TARTE TATIN (DF)(VEGAN)

with fresh herbs

SOFT ROLLS AND BUTTER

\$3.50

COFFEE AND TEA SERVICE

\$2.95

DESSERTS

Minimum order of 5 per item

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
LEMON BLUEBERRY CHEESECAKE <i>With local blueberry purée</i>	\$8
BRÛLÉE FIGS <i>With micro sponge and raspberry fig crémeux</i>	\$10
CHILI CHOCOLATE CAKE <i>With roasted apricot and almond streusel</i>	\$10
SUMMER FRUIT PAVLOVA (GF) <i>With whipped cream and berry coulis</i>	\$8