

EVENING MENU

• Friday & Saturday from 5:30 pm •

APPETIZERS

 **PARMESAN TRUFFLE FRIES – 11**

Crisp kennebec fries with grated parmesan, white truffle oil, shaved truffles

FRENCH ONION SOUP – 12

Caramelized onions, port deglaze, veal broth, herbed croutons, gruyere gratin

ORANGE FENNEL SALAD – 16

Shaved fennel, grape tomatoes, baby arugula, artisan lettuce, orange segments, pickled cucumber, avocado, orange vinaigrette

CRISPY BROCCOLI SALAD – 16.50

Broccoli florets, shaved red onion, mixed greens, golden raisin, maple pancetta, spicy walnut, apple bacon vinaigrette

VEGETARIAN FLATBREAD – 15.50

Confit grape tomatoes, roasted red pepper, caramelized onions, goat cheese, baby arugula, shaved parmigiano, balsamic reduction

 **TRUFFLE WILD MUSHROOM FLATBREAD – 16.50**

Wild mushroom ragout, sautéed fresh leeks, black truffle oil, shaved parmesan, baby arugula, shaved truffles

WARM BRIE CHEESE – 18

Soft warm brie cheese, honey drizzle, toasted walnuts, apples & pears, sliced fresh baguette, homemade strawberry & cranberry spread

add truffle 5.50

PASTAS & RISOTTO

TRUFFLE LINGUINI – 22

Cremini, shimeji & black trumpet mushrooms, truffle cream sauce, shaved black truffle, fresh herbs, grated parmesan

SPICY CHICKEN LINGUINI – 22

Marinated fresh chicken breast, green peas, grape tomatoes, scallions & parsley, chili flakes, rich tomato sauce

SEAFOOD FETTUCCINE – 25

Squid ink fettuccine, seared east coast scallops, seasonal fish meat, fresh herbs, lemon cream sauce

SAFFRON SCALLOP & PRAWN RISOTTO – 25

Pan seared scallops, butter garlic prawns, seasonal vegetables, arborio rice, spanish saffron, shaved parmesan

WILD MUSHROOM RISOTTO – 24

Wild mushroom ragout, fresh herbs, shaved black truffle, grated parmesan, white truffle oil

Gluten free linguini pasta is also available **add \$ 4.00**

MAINS

TANDOORI CHICKEN – 32

Grilled and deboned cornish hen, coconut milk cooked jasmine rice, yellow curry seasonal vegetables, yogurt and dill sauce

HALIBUT – 34

Fresh local corn, green peas, edamame succotash, chickpea, grape tomato, wilted spinach, asparagus spear, kafir lime, beurre blanc

STRIP LOIN (NEW YORK) STEAK – 35

Fresh 10oz AAA beef strip loin, blanch asparagus, wild mushroom and cream wrapped in crepe, chimichurri sauce

CANADIAN WILD BOAR – 36

Fresh montreal wild boar, confit accordion kennebec potato, ratatouille, summer berry gastric

Split charges apply. Tax and gratuity not included. 18 % gratuity will be added for parties 6 and more. Please notify your server of any food allergies.

 **Truffle Specialties.**

the truffle house  & café

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SWEET CREPES

BUTTER SUGAR – 7

THE ENGLISHMAN CREPE – 7

Sugar with lemon juice

MAPLE SYRUP OR ASSORTED JAM - 6

NUTELLA OR  TRUFFLE HONEY – 6.75

STRAWBERRIES & CREAM OR CARAMEL APPLE – 9

DARK CHOCOLATE WITH BANANA OR STRAWBERRY – 7.50

Add whipped cream 1.50 vanilla ice cream 2.00

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SPECIALITIES

ICE CREAM – 6

Flavour of the day

TARTE TATIN – 7

Traditional French upside-down tart with apples caramelized in butter and cane sugar

Add whipped cream 1.50 vanilla ice cream 2.00

CHOCOLATE MOUSSE – 7.50

Egg and sugar-free

CRÈME BRÛLÉE – 8.50

Flavour of the day