


TRUFFLE HOUSE LUNCH

Monday to Friday 11:00am – 2:30pm



APPETIZERS, SOUPS & SALADS

- Feature Soup** *house made daily selection* **8.00**
-  **Parmesan Truffle Fries** *crisp kennebec fries, grated parmesan, white truffle oil, shaved black truffle, truffle aioli* **10.00**
- French onion Soup** *reduced aromatic house made veal stock, caramelized onions, port deglazed, herb crouton, gruyere* **12.00**
-  **Spinach Truffle Mac & Cheese** *black trumpet mushrooms, baby spinach, béchamel, macaroni, three cheese mix, shaved black truffles* **14.50**
- Chef's Autumn Salad** *roasted butternut squash, dried cranberries, candied pecans, grape tomato, orange segments, cherry bocconcini, orange vinaigrette* **15.00**
-  **Truffle Wild Mushroom Flatbread** *wild mushroom ragout, sautéed leeks, black truffle oil, shaved parmesan, baby arugula, shaved truffles* **16.00**
- Kale & Apple Tuna Salad** *fresh black and green kale, avocado, fuji apples, seared rare ahi tuna, lemon caper dressing, maple soy reduction, crème fraiche* **18.00**

add chicken 6.00 ahi tuna 7.00

SAVORY CRÊPES, OMELETTE & QUICHE

The "galette bretonne" is traditional French crepe prepared with buckwheat flour (low gluten). All quiches are made with free range eggs.

- Veggie Crêpe** *caramelized onions, baby spinach, mixed wild mushrooms three cheeses, balsamic glaze* **13.00**
- Ham & Egg Crêpe** *pan egg any style, shaved black forest ham, baby spinach, three cheeses* **13.50**
- Asparagus & Brie Crêpe** *asparagus, baby spinach, three cheeses, sliced tomatoes, brie cheese creamy* **14.00**
- Salmon Crêpe** *smoked sockeye salmon, baby spinach, shaved red onions, three cheeses, lemon crème fraiche* **14.50**
-  **Truffle Crêpe** *black truffle & mushroom cream sauce, baby spinach, three cheeses* **16.00**
-  **Truffle Omelette** *free range eggs, truffle mushroom ragout, three cheeses, served with garden greens & multigrain toast* **16.00**
- Quiche Lorraine** *choice of soup, salad, or french fries* **14.50**
- Veggie Quiche** *choice of soup, salad, or french fries* **14.00**

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PANINIS, SANDWICHES, & BURGERS

choice of soup, salad, or french fries

- Veggie Panini** caramelized onions, baby spinach, mixed wild mushrooms, sliced tomatoes, white cheddar, pesto aioli **15.00**
-  **The Alba Panini** the ultimate grilled cheese sandwich – mixed mushroom, truffle cheese, gruyere, white cheddar, edam, truffle aioli **16.00**
- Chicken & Smoked Gouda Panini** herb marinated chicken breast, smoked gouda cheese, baby spinach, sliced pears, avocado, roasted red pepper aioli **16.50**
- Croque Monsieur** brioche loaf, béchamel & gruyere cheese, black forest ham **add egg 2.00** **16.00**
- Wild Smoked Salmon Croissant** avocado, mixed greens, lemon caper aioli **16.00**
- Crispy Chicken Burger** panko breaded, marinated chicken breast, sliced tomatoes, mixed greens, sweet cranberry aioli, brioche bun **16.50**
- Bacon & Cheddar Burger** 7oz fresh lean ground beef, house spice, smoked bacon, white cheddar, lettuce & tomato, sweet mustard aioli, brioche bun **17.00**
- Ahi Tuna Burger** pan seared rare ahi tuna, mixed greens, sliced tomatoes, avocado, lemon and caper aioli **17.50**

add  shaved black truffle **5.50**

PASTAS AND RISOTTO

- Chicken Linguini** marinated chicken breast, green peas, black olives, capers, grape tomatoes, spinach, sweet tomato sauce **21.00**
- Seafood Fettuccine** squid ink fettuccine, seared scallops, seasonal fish meat, fresh herbs, lemon cream sauce **22.00**
- Butternut Squash & Scallop Risotto** pan seared east coast scallops, garlic butternut squash puree, fresh asparagus, sweet green peas, shaved parmesan **23.00**
-  **Truffle Linguini** shaved black truffle, cremini, shimeji & black trumpet mushrooms, truffle cream sauce, grated parmesan **22.00**
-  **Truffle Risotto** shaved black truffle, wild mushroom ragout, Arborio rice, fresh herbs, grated parmesan, white truffle oil **23.00**

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