

Wild Truffles

"A la carte Appetizer"

Herb Pressed Grilled Salmon with Creamy Polenta and a toasted Pepper Vinaigrette

Duck Confit on Star Anise Risotto with Wild Mushroom and Shitake Mushroom

Grilled Prawns on a Maui Onion, Fennel and Sweet Corn salad, Citrus Aioli

Sautéed Gulf Red Snapper with Fennel and Lobster Red Pepper Broth

Shrimp Cocktail with Avocado Mango Guacamole, Cilantro Sour Cream and Spicy Cocktail Sauce

Fresh Smoked Salmon Tartar on Baby Spinach Salad, Herb Crouton and Creamy Wasabi Topping

Crispy Baked Crab and Lobster Cake on Black Bean Salsa topped with Fried Leek and a Mild Curry Sauce

West Indian Curried Crab Cakes

with Fresh Lump Crab Meat, Blended Curries, Red Pepper, Scallion and Tropical Fruit Salsa

**Island Tuna Tartar Margarita with tossed Sesame Teriyaki, Coconut Lime Sauce
& Fried Plantain Gaufrette'**

Warm baked Tomato Salad with Mozzarella Brushetta on crisp Arugula Walnut Bouquet

Tuna Tataki and crunchy fired Citrus Scallops with Caviar Potato Salad and Citrus Foam

Watermelon Pineapple Salad with crunchy Goat Cheese Parcels, candied Pecans and Baby Spinach Salad

Crispy Panko fried Green Asparagus with Prosciutto Ham and Tri color Melon Chutney and Pumpernickel Flakes

Smoked Salmon Rose on Toasted Bagel Chips, Micro Greens Salad and Blood Orange

Crab and Lobster Cake on Avocado, Mango and Papaya Guacamole in Parmesan Cheese Bowl

Jumbo Shrimp Cocktail with Cocktail Sauce, Sour Cream Yogurt and chunky Avocado Guacamole

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