

Wild Truffles

Wild Truffles A la Carte Entree's

**Wood Oven Roasted California Sea Bass served with Lobster and Corn Mashed Potatoes,
Grilled Asparagus and Enoki Mushroom sauce**

**Oven Roasted Halibut served on a bed of Salsify, Leeks and Arugula with Crisp Yukon
Gold and Portabella Mushroom hash and Sweet'n Sour Arugula Salad**

**Sautéed Halibut with Spring Onions, Country Style Potatoes and Roasted Tomato Pepper
Confit**

Herb Pressed Grilled Salmon with Creamy Polenta and Toasted Pepper Vinaigrette

**The very best of Duck, Leg Confit and Honey lacquered Braised Breast on Star Anise
Wild Mushroom Risotto and braised Fennel**

**Grilled Jumbo U 12 Prawns on a Maui Onion, Fennel and Sweet Corn salad, Citrus
Aioli and Balsamic reduction**

Chinese Surf and Turf

**Filet Mignon served in Spicy Black Pepper Sauce and Chunks of Succulent Lobster
sautéed with fresh Miniature Vegetables**

**Sage Honey Cured Pork Loin, served with Buttermilk Mashed Potato, Baby Spinach
Sautéed with Pears and Hickory Smoked Bacon**

**Wood Oven Roasted Teriyaki Breast of Chicken served on a bed of Cappellini,
Roasted Tomatoes and Wasabi Fried Rice**

**Free Range Chicken Breast und Shitake Mushroom Crust with Onion Marmalade and
steamed Green Asparagus**

**Roasted Wild King Salmon with Mustard and Coriander Seeds, White Beans and
Lobster Vinaigrette and Pumpkin Mashed Potato**

**Grilled Veal T-bone with Three Color Marbled Potatoes, Baby Fennel and sweet Shallot
Confit**

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Thai BBQ Beef Short ribs on crunchy Fried Potatoes and Brown roasted Sweet Corn

**Grilled Veal Medallion served on Wild Forest Mushrooms and Green peppercorns
Crispy Garlic Mashed Potato and Fried White Asparagus**

**Grilled Chicken Breast with Sweet and Sour Onions, Shoe String Potatoes, Coriander and
Lime**

**Pan Roasted Maine Lobster and Air Dried Black Angus New York Striploin Steak
Saffron Potato with a Baby Vegetable Herb Bouquet's**

**Crispy Battered Pieces of Lobster in a Thai Curry Sauce
garnished with Canadian Lobster Tail, Double Baked Potato, Creamed Spinach**

**Caribbean Lobster Tail and Herb Butter Baked Filet of Beef
Served with Buttermilk Mashed Potatoes, Grilled Baby Vegetable**

**Sautéed Bahamian Grouper topped with Ginger Tomato dressing and Country style
Marbled Mashed Potato**

**Herb pressed wild Alaskan Salmon steak served on Green Pea Mousse
With spicy Bell Pepper – Coconut Coulis and Stewed Vegetable**

**Almond crusted Pork Schnitzel with Sauce Hollandaise and Country style Mashed Potato
Tangy Micro Greens Salad**

**Crispy Pan-Fried Salmon Steak on warm Sweet and Sour Savoy Grape Slaw
Port Wine Paint and Pesto Drizzle**

**Jerk marinated New Zealand lamb Chops on Double baked Potato with Green Beans,
Port-Wine Glaze and Rosemary Paint**

Rare Tuna Tataki on Black Lentil Ragout and Country style Mashed Potato

**Sage and Honey marinated Tenderloin of Beef with Red Wine Sauce and Potato Risotto
and Pan – Fried Grape Tomatoes**

**Mango crusted Halibut Steak accompanied by baked parmesan Polenta, toasted Pepper
Vinaigrette with Melon relish**

Herb and Garlic marinated Flat Iron Steak on Green Peppercorn Sauce

**Whole baked Main Lobster on braised Garden Vegetable
Market price**

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