

## Fresh Truffle menu at Bistro LQ Wednesday

(due to market conditions some items may change)

Amuse: Kushii Oyster poached in Truffle Butter

Cucumber Ice Cream with Truffles, Apple Balsamic Vinegar Gel

Cold Poached Quail Eggs Mold in Pork Aspic with Sun choke, Fresh Truffles

Panacotta infused with Truffles and Tonka Bean, Sea Urchin Emulsion

Pintade Hen Tartar with Truffles, Celery Root Truffle Remoulade, a hint of Yuzu

Scottish Hare Truffle Consommé Soup with Hare Filet, Hare Blood Cubes and Hare Shu-Mai

Truffle Tapioca Puddings with Langoustines in a Truffle Crust

Spiny Lobster, Truffles and Leeks

Chili Rellenos with Sepia, Truffle Mole

Miso Soup, poached Sea Scallops and Foie Gras, Truffles

Oxtail and Truffle Sopes

Beef Bone Marrow and Truffle Tartine, Huckleberries

Wood Pigeon, Figs and Truffle Ragu with Pumpkin Coulis

Veal Sweetbreads and Sautéed Duck Foie Gras Soft Taco with Chanterelles

Simple Frisee salad with Truffles

Cheese cart

Pre Dessert

Chocolate crosmesquis with orange Flower scented truffle cream

Dessert

Truffle Mousse served with Truffle Madeleine, Truffle Financier, and Warm Cotton Candy Syrup

Pear Gratin, Truffles, Caramel

After Dessert

Sweet Corn Tamale “elotes” slow Cooked with Truffles Scented Milk with Foam