TRIOMPHE

To Start or To Follow

Fennel, Asparagus, Red Endive	
Orange Vinaigrette	
Red Mustard Greens Salad	Ĺ
Mangalista Bacon, Red Walnuts	
Pei Mussel	1
Tomatoes, White Beans, White Wine Sauce	
ROASTED BEETS AND PARSNIP HARLEQUIN	Ĺ
Beet Chips, Cheese Crisp	
CLASSIC FRENCH ONION SOUP	1
Gruyere Cheese and Baguette Crouton	
Lobster Bisque en Croute	1
Pan Seared Quail	2
Sherry Reduction	

1st Course

12	Poached Farm Egg and Confit Salad	24
	Arugula Salad, Shallots Chips	
12	Blackened Halibut Salad	25
	Red Mustard Greens, Red Walnuts	
18	Free Range Chicken "Caesar"	21
	Charred Romaine Lettuce, Chive Caesar D	ressing,
12	Parmesan Crisp	
	EAST COAST OYSTERS (RI)	19
14	Half Dozen, Champagne Pearls, Fresh Hol	rseradish
	BISON CARPACCIO	14
15	Dijon Mustard, Tête de Moine Cheese	
20	JUMBO SEA SCALLOP	18
	Cremini Mushrooms, Cream Sauce	

Main Course

BARRAMUNDI Roasted Rutabagas, Bok Choy, Capper Berries, Tomato Ragout	29
POACHED MAINE LOBSTER Potatoes Mousseline, Asparagus, Champagne Sauce	52
Dover Sole Veronique "Chopped" Beurre Meuniere, Green Grapes, Seasonal Vegetables, Pommes Dauphine	58
Free Range Chicken Artichoke Hearts, Bacon Lardon, Jalapeno, Tomatoes Spinach Sauce	32
DUCK BREAST Soft Polenta, Red Chard, Black Berries Coulis	40
RIBEYE STEAK Gratin Potatoes, Broccolini, Forest Mushroom Sauce	46
BEEF TENDERLOIN WELLINGTON Crispy Crust, Foie Gras, Mushroom Duxelle, Seasonal Vegetables	38
LAMB TENDERLOIN Dauphine Potatoes, Seasonal Vegetables, Mustard Sauce	29
HAND FORMED BURGER Green Peppercorn Sauce, Duck Fat Steak Fries	19
add: cheddar, roquefort, gruyere, caramelized onions, mushrooms, bacon \$2 QUINOA CAKES *veg Green Pea Sauce, Saffron Leeks	29

PRIVATE DINING AVAILABLE IN OUR EVENT SPACE #TRIOMPHENY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness *Please note; 20% gratuity is included for parties of 6 or more. For all Room charges, an 18% gratuity will be applied*