TRIOMPHE

To Start or To Follow

Classic French Onion Soup 16
Gruyere Cheese and Baguette Crouton

Parsnip & Roasted Beets Harlequin Soup 15
Beet chips and Cheese Crips

Red Mustard Greens Salad 15
Mangalitsa Bacon and Red Walnuts

Lobster Bisque en Croute 18

Fennel, Asparagus, & Red Endive *veg 14
Orange Vinaigrette

1st Course

Jumbo Sea Scallop 20
Cremini Mushroom, Cream Sauce

Pan Seared Quail 20
Sherry Reduction

Pei Mussel 18
Tomatoes, White Beans, White Wine Sauce

Bison Carpaccio 16
Dijon Mustard, Tête de Moine Cheese

East Coast Oysters (RI) 19
Half Dozen, Champagne Pearls, Fresh Horseradish

Croute aux Champignon *Veg 16
Forest Mushroom Ragout, Brioche Toast, Living Cress

Main Course

Poached Wild Halibut
Cockles Clams, Fennel, Fingerling Potatoes, Saffron Sauce 44

Barramundi
Roasted Rutabagas, Boc Choy, Capper Berries, Cherry Tomatoes Ragout 38

Poached Maine Lobster
Potato Mousseline, Asparagus, Champagne Sauce 52

Dover Sole Veronique "Chopped"
Beurre Meuniere, Green Grapes, Seasonal Vegetables, Pomme Dauphine 58

Free Range Chicken
Spaetzle, Artichoke Hearts, Bacon Lardon, Jalapeno,Tomatoes Spinach Coulis 39

Ribeye Steak
Gratin Potatoes, Broccolini, Forest Mushroom Sauce 47

Beef Tenderloin Wellington
Crispy Crust, Foie Gras, Mushroom Duxelle, Root Vegetables 44

Duck Breast
Soft Polenta, Red Chard, Blackberries Coulis 42

Quinoa Cakes *veg
Green Pea Sauce, Saffron Leeks 34

Add On

Asparagus
Broccolini
Soft Polenta
Gratin Potatoes
Saffron Leeks
7

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