

# TRIOMPHE

## To Start or To Follow

CLASSIC FRENCH ONION SOUP <i>Gruyere Cheese and Baguette Crouton</i>	16
PARSNIP & ROASTED BEETS HARLEQUIN SOUP <i>Beet chips and Cheese Crips</i>	15
RED MUSTARD GREENS SALAD <i>Mangalitsa Bacon and Red Walnuts</i>	15
LOBSTER BISQUE EN CROUTE	18
FENNEL, ASPARAGUS, & RED ENDIVE *VEG <i>Orange Vinaigrette</i>	14

## 1<sup>st</sup> Course

JUMBO SEA SCALLOP <i>Cremini Mushroom, Cream Sauce</i>	20
PAN SEARED QUAIL <i>Sherry Reduction</i>	20
PEI MUSSEL <i>Tomatoes, White Beans, White Wine Sauce</i>	18
BISON CARPACCIO <i>Dijon Mustard, Tête de Moine Cheese</i>	16
EAST COAST OYSTERS (RI) <i>Half Dozen, Champagne Pearls, Fresh Horseradish</i>	19
CROUTE AUX CHAMPIGNON *VEG <i>Forest Mushroom Ragout, Brioche Toast, Living Cress</i>	16

## Main Course

POACHED WILD HALIBUT <i>Cockles Clams, Fennel, Fingerling Potatoes, Saffron Sauce</i>	44
BARRAMUNDI <i>Roasted Rutabagas, Boc Choy, Capper Berries, Cherry Tomatoes Ragout</i>	38
POACHED MAINE LOBSTER <i>Potato Mousseline, Asparagus, Champagne Sauce</i>	52
DOVER SOLE VERONIQUE "CHOPPED" <i>Beurre Meuniere, Green Grapes, Seasonal Vegetables, Pomme Dauphine</i>	58
FREE RANGE CHICKEN <i>Spaetzle, Artichoke Hearts, Bacon Lardon, Jalapeno, Tomatoes Spinach Coulis</i>	39
RIBEYE STEAK <i>Gratin Potatoes, Broccolini, Forest Mushroom Sauce</i>	47
BEEF TENDERLOIN WELLINGTON <i>Crispy Crust, Foie Gras, Mushroom Duxelle, Root Vegetables</i>	44
DUCK BREAST <i>Soft Polenta, Red Chard, Blackberries Coulis</i>	42
QUINOA CAKES *VEG <i>Green Pea Sauce, Saffron Leeks</i>	34

## Add On

ASPARAGUS
BROCCOLINI
SOFT POLENTA
GRATIN POTATOES
SAFFRON LEEKS

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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