

TRIOMPHE

Discover at the Bar



17.89

Libations

Pink Eiffel

Snacks

BISON CARPACCIO
or
FOIE GRAS MOUSSE
Toasted Baguette



Experience a taste
of French Terroirs

July 3 to 16 2017

Gourmand (Lunch)



38.00

Libations

A Glass of French Wine

Menu

GARDEN GREENS
Hearts of Palm, Lemon Vinaigrette
or
GASPACHO
Tomatoes, Cucumber
or
ESCARGOT
Hazelnut Garlic Butter
(\$5 supplement)

TROUT ALMADINE
Haricot Verts, Potato Mousseline
or
CHICKEN ROULADE
Israeli Couscous, Spinach
or
DUCK LEG CONFIT
Apricots Coulis, Speatzle,
Summer Vegetables
or
VEGETABLE TIAN
Wild Grains, Eggplant, Summer Squash,
Tomato Concassee, Peas Sauce

STRAWBERRY SOUP, SORBET
or
WHITE CHOCOLATE PROFITEROLE
Warm Ganache
or
FLAMBÉED BAKED ALASKA
(for 2, \$4 supplement)

Connoisseur (dinner)



178.90

Libations

Champagne Toast
and
Sommelier selection's
of a bottle of French wine

Menu

AMUSE-BOUCHE

GARDEN GREENS
Hearts of Palm, Lemon Vinaigrette
or
GASPACHO
Tomatoes, Cucumber
or
ESCARGOT
Hazelnut Garlic Butter
(\$5 supplement)

TROUT ALMADINE
Haricot Verts, Potato Mousseline
or
CHICKEN ROULADE
Israeli Couscous, Spinach
or
DUCK LEG CONFIT
Apricots Coulis, Speatzle,
Summer Vegetables
or
VEGETABLE TIAN
Wild Grains, Eggplant, Summer Squash,
Tomato Concassee, Peas Sauce

STRAWBERRY SOUP, SORBET
or
WHITE CHOCOLATE PROFITEROLE
Warm Ganache
or
FLAMBÉED BAKED ALASKA
(for 2, \$4 supplement)