

TRIOMPHE

To Start or To Follow

1st Course

TOMATO GAZPACHO <i>With Crab Meat and Yogurt</i>	14	DUCK CONFIT SALAD <i>Frisee Salad, Apricot Coulis</i>	24
MESCLUN AND BEETS SALAD *VEG <i>Goat Cheese, Pistachios, Rum Raisins</i>	14	BLACKENED SALMON SALAD <i>Mesclun Salad</i>	25
PEI MUSSEL <i>Tomatoes, White Beans, White Wine Sauce</i>	18	FREE RANGE CHICKEN <i>Over Caesar Salad with Anchovy Dressing</i>	21
LOBSTER BISQUE CAPPUCINO <i>Watercress Foam</i>	15	EAST COAST OYSTERS (RI) <i>Half Dozen, Champagne Pearls, Fresh Horseradish</i>	19
HEIRLOOM TOMATO NAPOLION *VEG <i>Fresh Mozzarella, Hearts of Palm, Basil, Olive Oil</i>	15	BISON CARPACCIO <i>Dijon Mustard, Tête de Moine Cheese</i>	14
RED AND YELLOW WATERMELON SALAD *VEG <i>Feta Cheese, Purslane, Balsamic Vinaigrette</i>	14	JUMBO SEA SCALLOP <i>Cremini Mushrooms, Cream Sauce</i>	18
FENNEL, ASPARAGUS, RED ENDIVE SALAD *VEG <i>Orange Vinaigrette</i>	14		

Main Course

BARRAMUNDI <i>Jasmine Rice, Bok Choy, Papaya, Ginger Sauce</i>	29
POACHED MAINE LOBSTER <i>Herbs Risotto, Baby Zucchini, Pattypan Squash, Champagne Sauce</i>	52
DOVER SOLE VERONIQUE <i>Beurre Meuniere, Green Grapes, Seasonal Vegetables, Pommes Dauphine</i>	58
BREADED FREE RANGE CHICKEN BREAST <i>Soft Polenta, Sauté Spinach Cremini Mushrooms Sauce</i>	30
DUCK BREAST <i>Israeli Couscous, Haricot Verts, Cherry Balsamic Cullies</i>	40
RIBEYE STEAK <i>Potatoes Mousseline, Asparagus, Forest Mushroom Sauce</i>	47
BEEF TENDERLOIN WELLINGTON <i>Crispy Crust, Foie Gras, Mushroom Duxelle, Seasonal Vegetables</i>	40
LAMB TENDERLOIN <i>Dauphine Potatoes, Seasonal Vegetables, Mustard Sauce</i>	30
HAND FORMED BURGER <i>Green Peppercorn Sauce, Duck Fat Steak Fries, English Muffin</i> <i>Add: Cheddar, Roquefort, Gruyere, Caramelized Onions, Mushrooms, Bacon \$2</i>	19
VEGETABLE TIAN *VEG <i>Eggplant, Zucchini, Yellow Squash, Tomato, Parsnip Puree, Wild Grains</i>	29

Add On

ASPARAGUS

POTATOES MOUSSELINE

SOFT POLENTA

BABY ZUCCHINI, PATTYPAN SQUASH

HERBS RISOTTO

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