

TRIOMPHE

To Start or To Follow

ROASTED BUTTERNUT SQUASH SOUP *VEG <i>With Pumpkin Seeds</i>	15
CLASSIC FRENCH ONION SOUP <i>Gruyere Cheese and Baguette</i>	16
KALE AND GRILL PEACHES *VEG <i>Candied Walnuts, Parmesan Cheese, Vineger</i>	15
CREAM OF MUSHROOM SOUP *VEG <i>With Brioche Croutons</i>	15
MESCLUN BEETS SALAD *VEG <i>Goat Cheese, Rum Raisin, Pistachios, Balsamic</i>	15
KOHRABI, FRISSE, RADISH *VEG <i>Lemon Olive Oil</i>	15

1st Course

JUMBO SEA SCALLOP <i>Cremini Mushroom, Cream Sauce</i>	20
GRILL OCTOPUS <i>Quinoa Salad, Orange Coulis</i>	19
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
ARUGULA, FIG, POMEGRANATE SALAD *VEG <i>Honey, Pomegranate Vinaigrette</i>	15

Main Course

YELLOWFIN TUNA <i>Farro, Poached Leek, Saffron Sauce</i>	44
BARRAMUNDI <i>Purple Mash Potatoes, String Beans, Crab Meat Beurre Blanc</i>	38
LOBSTER VOL-AU-VENT <i>Puff Pastry Shell, Roasted Vegetable, Mix Forest Mushrooms, Tarragon Cognac Sauce</i>	52
DOVER SOLE VERONIQUE <i>Beurre Meuniere, Green Grapes, Seasonal Vegetables, Pomme Dauphine</i>	58
FREE RANGE CHICKEN <i>Spaetzle, Artichoke Hearts, Bacon Lardon, Jalapeno, Tomato and Spinach</i>	39
RIBEYE STEAK <i>Potatoes Mouseline, Brussel Sprouts, Mushrooms Sauce</i>	50
BEEF TENDERLOIN WELLINGTON <i>Crispy Crust, Foie Gras, Mushroom Duxelle, Root Vegetables</i>	45
DUCK BREAST <i>Sweet Mash Potatoes, Swiss Chard, Maple-Glaze</i>	44
ROASTED SQUASH RISOTTO *VEG <i>Pistachio, Pumpkin Seed Oil</i>	36

Add On

BRUSSEL SPROUTS
STRING BEANS
SWEET MASH POTATOES
MOUSSELINE POTATOES
HERBS RISOTTO

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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