

TRIOMPHE

To Start or To Follow

ROASTED BUTTERNUT SQUASH SOUP *VEG <i>With Pumpkin Seeds</i>	14
MESCLUN AND BEETS SALAD *VEG <i>Goat Cheese, Pistachios, Rum Raisins</i>	14
PEI MUSSEL <i>Tomatoes, White Beans, White Wine Sauce</i>	18
CREAM OF MUSHROOMS SOUP *VEG <i>With Brioche Croutons</i>	14
GRILL OCTOPUS <i>Quinoa Salad, Orange Coulis</i>	17
ARUGULA, FIG, POMEGRANATE SALAD *VEG <i>Honey, Pomegranate Vinaigrette</i>	14
KALE AND GRILL PEACHES *VEG <i>Candied Walnuts, Parmesan Cheese, Vinegar</i>	15

1st Course

DUCK CONFIT SALAD <i>Arugula Salad, Apricot Coulis</i>	24
YELLOWFIN TUNA SALAD <i>Mesclun Salad</i>	25
FREE RANGE CHICKEN <i>Over Caesar Salad with Anchovy Dressing</i>	21
EAST COAST OYSTERS (RI) <i>Half Dozen, Champagne Pearls, Fresh Horseradish</i>	19
BISON CARPACCIO <i>Dijon Mustard, Tête de Moine Cheese</i>	14
JUMBO SEA SCALLOP <i>Cremini Mushrooms, Cream Sauce</i>	18

Main Course

BARRAMUNDI <i>Purple Mash Potatoes, String Beans, Crab Meat Beurre Blanc</i>	29
LOBSTER VOL-AU-VENT <i>Puff Pastry Shell, Kalé, Mix Forest Mushrooms, Tarragon Cognac Sauce</i>	52
DOVER SOLE VERONIQUE <i>Beurre Meunière, Green Grapes, Seasonal Végétales, Pommes Dauphine</i>	58
BREADED FREE CHICKEN BREAST <i>Soft Polenta, Sauté Spinach, Cremini Mushrooms Sauce</i>	30
DUCK BREAST <i>Sweet Mash Potatoes, Swiss Chard, Maple-Glaze</i>	40
RIBEYE STEAK <i>Potatoes Mouseline, Brussel Sprouts, 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</i> <i>Add : Cheddar, Roquefort, Gruyere, Caramelized Onions, Mushrooms, Bacon \$2</i>	19
ROASTED SQUASH RISOTTO *VEG <i>Pistachio, Pumpkin Seed Oil</i>	36

Add On

BRUSSEL SPROUTS
POTATOES MOUSSELINE
SOFT POLENTA
STRING BEANS
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