

To Start or To Follow

1st Course

| Roasted Butternut Squash Soup With Pumpkin Seeds | 14 | DUCK CONFIT LEG Over Kale Salad and Apricot Jam | 24 |
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| MESCLUN AND BEETS SALAD Goat Cheese, Pistachios and Rum Raisins | 14 | Blackened Artic Chard Mesclun Salad | 25 |
| PEI MUSSEL Tomatoes, White Beans, White Wine Sauce | 18 | FREE RANGE CHICKEN Over Caesar Salad With Anchovy Dressing | 21 |
| Cream of Mushroom Soup With Brioche Croutons | 14 | EAST COAST OYSTERS (RI) Half Dozen, Champagne Pearls, Fresh Horserd | 19 adish |
| GRILLED OCTOPUS Quinoa Salad, Orange Coulis | 17 | BISON CARPACCIO Dijon Mustard, Tête de Moine Cheese | 14 |
| LOBSTER DUMPLINGS Seaweed Salad, Ginger Beurre Blanc Sauce | 17 | JUMBO SEA SCALLOP Cremini Mushrooms, Cream Sauce | 18 |
| GRILL APPLES, BABY KALE, CANDIED WALNUTS Roquefort Cheese, Red Wine Vinaigrette | 14 | | |
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Main Course

| BARRAMUNDI Purple Mashed Potatoes, String Beans, Crab Meat Beurre Blanc | 29 |
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| Shrimp Linguine Fra Diavolo Sauce Tomatoes, Jalapeno, Onions, White Wine Sauce | 30 |
| Dover Sole Veronique Beurre Meunière, Green Grapes, Seasonal Végétales, Pommes Dauphine | 58 |
| Breaded Free Range Chicken Breast Soft Polenta, Sautéed Spinach, Cremini Mushrooms Sauce | 30 |
| DUCK BREAST Sweet Mashed Potatoes, Swiss Chard and Maple-Glaze | 40 |
| RIBEYE STEAK Potatoes Mousseline, Brussel Sprouts, Mushroom Sauce | 47 |
| Beef Tenderloin Wellington Crispy Crust, Foie Gras, Mushroom Duxelle, Seasonal Vegetables | 40 |
| LAMB TENDERLOIN Dauphine Potatoes, Seasonal Vegetables, Mustard Sauce | 30 |
| HAND FORMED BURGER Green Peppercorn Sauce, Duck Fat Steak Fries, English Muffin Add: Cheddar, Roquefort, Gruyere, Caramelized Onions, Mushrooms, Bacon \$2 | 19 |
| ROASTED SQUASH RISOTTO Pistachio, Pumpkin Seed Oil | 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