

15 JUMBO SEA SCALLOP

Cremini Mushroom, Cream Sauce

To Start or To Follow

RUTABAGA AND APPLES SOUP *VEG

With Maple Syrup

1st Course

20

CLASSIC FRENCH ONION SOUP Gruyere Cheese and Baguette	16	GRILLED OCTOPUS Quinoa Salad, Orange Coulis	19
RED MUSTARD GREENS, BACON Cherry Tomatoes, Roquefort Cheese,	15	SMOKED SALMON CARPACCIO Pickled Red Onions, Lemon Remoulade, Capers	17 s
Mustard Vinaigrette		EAST COAST OYSTERS (RI)	19
Cauliflower and Beets Harlequin Crispy Shallots	15	Half Dozen, Champagne Pearls, Fresh Horsera LOBSTER DUMPLINGS	dish 19
MESCLUN AND BEETS SALAD *VEG Goat Cheese, Rum Raisin, Pistachios, Balsamic	15	Seaweed Salad, Ginger Beurre Blanc Sauce PAN SEARED QUAIL Porto Wine Reduction	19
Asparagus, Fennel, Baby kale *Veg Manchego Cheese, Citrus Vinaigrette	15	Forto wine neuaction	
Main Course			
Grilled Organic Atlantic Salmon Fingerling Potatoes, Fennel, Caperberries, Tomatoes, Lemon White Wine Sauce			44
SHORT RIBS Mashed Potatoes, Sautéed Spinach, Pan Jus			45
BARRAMUNDI Farro, Braised Endive, Crab Meat Beurre Blanc			38
POACHED LOBSTER Saffron Risotto, Sugar Snap Peas and Champagne Sauce			52
DOVER SOLE VERONIQUE Beurre Meuniere, Green Grapes, Seasonal Vegetables, Pomme Dauphine			58
Free Range Chicken Spaetzle, Artichoke Hearts, Bacon, Jalapeno, Tomato, Spinach			39
RIBEYE STEAK Potatoes Mousseline, Grilled Asparagus, Mix Mushrooms Sauce			50
Beef Tenderloin Wellington Crispy Crust, Foie Gras, Mushroom Duxelle, Root Vegetables			45
Duck Breast A L'Orange Jasmine Rice, Sautéed Bok Choy			44
QUINOA CAKES *VEG Mixed Vegetables, Parsnip Puree, Red Peppe	r Coul	lis	36

Add On

ASPARAGUS
BRAISED FENNEL
SAUTTED MIXED MUSHROOMS
MOUSSELINE POTATOES
SAFFRON RISOTTO

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PRIVATE DINING AVAILABLE IN OUR EVENT SPACE
#TRIOMPHENY