

TRIOMPHE

To Start or To Follow

RUTABAGA AND APPLES SOUP *VEG <i>With Maple Syrup</i>	14
MESCLUN AND BEETS SALAD *VEG <i>Goat Cheese, Pistachios, Rum Raisins</i>	14
LOBSTER DUMPLINGS <i>Seaweed Salad, Ginger Beurre Blanc Sauce</i>	17
CAULIFLOWER AND BEETS HARLEQUIN *VEG <i>Crispy Shallots</i>	14
GRILLED OCTOPUS <i>Quinoa Salad, Orange Coulis</i>	17
RED MUSTARD GREENS, BACON <i>Cherry Tomatoes, Roquefort Cheese, Mustard Vinaigrette</i>	14
ASPARAGUS, FENNEL, BABY KALE *VEG <i>Walnuts, Manchego Cheese, Citrus Vinaigrette</i>	14

1st Course

DUCK CONFIT SALAD <i>Red Mustard Greens salad, Blackberries Coulis</i>	24
BLACKENED ORGANIC SALMON <i>Over 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
SMOKED SALMON CARPACCIO <i>Pickled Red Onions, Lemon Remoulade, Capers</i>	14
JUMBO SEA SCALLOP <i>Cremini Mushrooms, Cream Sauce</i>	18
PAN SEARED QUAIL <i>Port Wine Reduction</i>	17

Main Course

BARRAMUNDI <i>Farro, Braised Endive, Crab Meat Beurre Blanc</i>	29
SHRIMP LINGUINE FRA DIAVOLO <i>Tomatoes, Jalapeno, Onions, White Wine Sauce</i>	30
DOVER SOLE VERONIQUE <i>Beurre Meunière, Green Grapes, Seasonal Végétales, Pommes Dauphine</i>	58
BREADED FREE RANGE CHICKEN BREAST <i>Fingerling Potatoes, Sautéed Spinach, Cremini Mushrooms Sauce</i>	30
DUCK BREAST A L' ORANGE <i>Jasmine Rice, Sautéed Bok Choy</i>	40
RIBEYE STEAK <i>Potatoes Mouseline, Grilled Asparagus, Mix 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
QUINOA CAKES *VEG <i>Roasted Romanesco, Parsnip Puree, Red Pepper Coulis</i>	36

Add On

ASPARAGUS
POTATOES MOUSSELINE
SAUTÉED MIXED MUSHROOMS
BRAISED ENDIVE
SAFFRON 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