

TRIOMPHE

\$44 ON 44

AVAILABLE AFTER 8PM

THREE COURSE PRIX FIXE DINNER

AMUSE-BOUCHE

MESCLUN AND BEETS SALAD *VEG

Goat Cheese, Rum Raisin, Pistachios, Balsamic

or

RUTABAGA AND APPLES SOUP *VEG

With Maple Syrup

or

ESCARGOT

Hazelnut Garlic Butter

(\$5 supplement)

BARRAMUNDI

Farro, Braised Endive, Crab Meat Beurre Blanc

or

FREE RANGE CHICKEN

Spaetzle, Artichoke Hearts, Bacon, Jalapeño, Tomato, Spinach

or

BRAISED SHORT RIBS

Mashed Potatoes, Sautéed Spinach, Pan Jus

or

QUINOA CAKES *VEG

Mixed Vegetables, Parsnip Puree, Red Pepper Coulis

PANNA COTTA

Berry Coulis

or

WHITE CHOCOLATE PROFITEROLE

Warm Ganache

SOMMELIER SPECIAL WINE SELECTION

\$44 PER BOTTLE

Chardonnay, Carving Board, California, 2015

Bordeaux, Château de Lastours, France, 2013

Touriga Nacional, Fuiza, Portugal, 2015

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

For your convenience an 18% gratuity has been added to the bill

Please note: 20% gratuity is included for parties of 6 or more.