

TRIOMPHE

DINNER MENU

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chefs six course tasting menu \$95 with wine pairings \$145
tasting menu not available for pre-theater reservations

SMALL PLATES

shrimp dumplings, wakame salad, ginger butter \$16

lobster bisque, acorn squash, roasted apples \$17

pan fried chicken liver, garlic crostini, sherry braised onions \$12

escargot, wild mushrooms, black truffle crème fraiche, garlic crouton \$15

bison tartar, capers, egg salad, purple potato chips, chestnut jam, anchovy vinaigrette \$18

seared sea scallops, porcini mushroom, foie gras butter \$16

SALADS

baby lettuce with beets, goat cheese, pistachios and rum soaked raisins \$12

shaved celery root, lump crab meat, pomegranate, citrus segments, lime avocado vinaigrette \$15

petit iceberg, english peas, thyme bacon, bleu cheese and tomato mint dressing \$13

baby bok choy, peanuts, bean sprouts, shitake, carrot jalapeño dressing \$11

MAIN PLATES

herb crusted halibut, haricot vert, braised leek, tomato jam \$37

sole meunier with toasted almonds, green beans and lemon braised fingerling potatoes \$34

crispy bronzino, celery root purée, chanterelle, champagne beurre blanc, zucchini chips \$32

roasted chicken, black barley, garlicky broccoli rabe, natural jus \$28

black pepper duck, lop chong fried red rice, grilled bok choy, pomegranate nectar \$31

slow braised short ribs, squash risotto, pearl onions, baby carrots \$33

coriander crusted australian lamb rack with foie gras stuffed prune, spinach and port wine reduction \$39

prime dry aged sirloin au poivre, truffle whipped potatoes, sautéed spinach, roasted shallots \$40

SIDES

baby carrots \$6

steamed bok choy \$6

lap chong fried rice \$7

sautéed wild mushrooms \$6

garlicky spinach \$6

truffle whipped potatoes \$7

squash risotto \$7

Choose 3 sides for \$15