

# 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

- baked escargot, garlic, herbs \$14
- fava bean wontons with herbed parmesan broth \$12
- moroccan lamb patties with mango chutney, yoghurt and mint \$13
- summer tomato soup, light cream, gruyere cheese, basil, croutons \$11
- tuna sashimi with frisée, avocado, tomato, sweet vietnamese ginger marinade \$16
- seared sea scallops, porcini mushroom, foie gras butter \$16

### SALADS

- baby lettuce with beets, goat cheese, pistachios, rum soaked raisins \$12
- heirloom tomatoes, basil, red onion, roquefort crouton \$12
- frisée, apple smoked bacon, spiced candied pecans, fresh peaches, red wine vinaigrette \$12
- baby spinach with avocado, tomato, hearts of palm \$12

### MAIN PLATES

- grilled salmon, dill beurre blanc, steamed asparagus, potatoes anna \$31
- sautéed sword fish, tomato, capers and wine, served on a bed of mushroom herb buttered pappardelle \$30
- traditional maryland lump crab cake, corn maque choux, sautéed spinach, pickled onions, tartar sauce \$30
- breaded free range chicken paillard, mushroom sauce, asparagus and potato gratin \$28
- blackened berkshire pork chop, poached peach, mashed potatoes, sauteed spinach \$29
- crisp duck confit, chorizo sausage, tomato and garlic white beans, tuscan kale \$29
- coriander crusted australian lamb rack, foie gras stuffed prune, spinach, port wine reduction \$36
- beef tournedos, yukon mashed potatoes, roasted tomato, sautéed jambon de bayone, hollandaise sauce \$35

### SIDES

- garlic and tomato white beans \$6
- truffled yukon gold potato purée \$7
- spinach and crimini mushrooms \$6
- sautéed tuscan kale with chorizo and garlic \$7
- asparagus with dill beurre blanc \$7