

# TRIOMPHE

## LUNCH MENU

.....

### 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 and 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

### MAIN PLATES

- grilled salmon, dill beurre blanc, grilled asparagus, potatoes anna \$27
- traditional maryland lump crab cake, corn maque choux, sautéed spinach, pickled onions, tarter sauce \$28
- grilled catch of the day served with jasmine rice, vegetables and your choice of sauce \$29  
*sauce choices- spicy ginger • lemon and olive oil • Vietnamese dipping sauce • pico de gayo*
- pappardelle with chicken, spinach, mushroom jus, parmesan cheese \$23
- crisp duck confit, chorizo sausage, tomato and garlic white beans, tuscan kale \$26
- sliced fillet mignon salad, baby spinach, portabella, avocado, tomato, hearts of palm, lemon oil \$30
- blackened berkshire pork chop, poached peach, mashed potatoes, sautéed spinach \$26
- triomphe burger, mashed potatoes, mustard red wine sauce \$16  
*burger condiments- cheddar, roquefort, gruyere, mushrooms, bacon \$2 each*
- omelet du jour \$17

### SIDES

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