

# TRIOMPHE

## LUNCH MENU

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### SMALL PLATES

- shrimp dumplings, wakame salad, ginger butter \$17
- 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

- slow braised short ribs, squash risotto, pearl onions, baby carrots \$28
- thyme scented scottish salmon, sweet corn, shitake mushrooms and balsamic butter \$28
- spaghetti ala carbonara, peas, guanciale, aged parmesan, garlic crisps \$24
- market catch of the day, fried red rice, seasonal vegetables \$27
- roasted chicken, black barley, garlicky broccoli rabe, natural jus \$26
- sole meunier, toasted almonds, green beans, lemon braised fingerling potatoes \$30
- trionphe burger, mustard red wine sauce and whipped potatoes \$16  
*cheddar, roquefort, gruyere, mushrooms or bacon \$2 each*
- egg white frittata, roasted cherry tomatoes, spinach and goat cheese with boston bibb and watercress salad \$17

### SIDES

- baby carrots \$6
- steamed bok choy \$6
- fried rice \$7
- sautéed wild mushrooms \$6
- garlicky spinach \$6
- truffle whipped potatoes \$7
- squash risotto \$7

**Choose 3 sides for \$15**