

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

maryland crab cake, bacon, watercress, beluga lentils \$17

lobster bisque, acorn squash, roasted apples \$17

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

chili mussels, basil, lemon, saffron toast \$12

venison tartare, capers, egg salad, raisin walnut toast, 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 fennel, arugula, bartlett pear, jicama, toasted walnuts, cinnamon allspice vinaigrette \$13

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

spinach, roasted peppers, cranberry, aged parmesan, pine nuts, white balsamic vinaigrette \$11

MAIN PLATES

poached halibut, white beans, chanterelle mushrooms, frisée, pancetta tarragon butter \$37

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

mustard crusted calves liver, peanut potatoes, braised kale, sage chorizo jus \$29

roasted chicken, maple buttered yams with campfire marshmallow, brussel sprouts \$28

black pepper roasted duck, minnesotan wild rice, garlicky swiss chard and spiced sauce à l'orange \$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

new york sirloin au poivre, truffle whipped potatoes, sautéed spinach, roasted shallots \$35

SIDES

baby carrots \$6

creamed brussel sprouts \$6

buttered wild rice pilaf \$6

sautéed wild mushrooms \$6

garlicky spinach \$6

truffle whipped potatoes \$7

squash risotto \$7

Choose 3 sides for \$15