

TRIOMPHE

LUNCH MENU

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SMALL PLATES

baked escargot with garlic and herbs
house made potato gnocchi with pesto cream sauce
crispy seared sweet breads with avocado, pickled onions and grilled baguette
white bean soup with chorizo, tomato, tuscan kale and baguette croutons
grilled shrimp skewers with spicy vietnamese dipping sauce and fresh papaya
scallops with porcini mushroom and foie gras butter

SALADS

baby lettuce with beets, goat cheese, pistachios and rum soaked raisins
mixed spring bean and pea salad with cherry tomatoes, feta cheese, lemon and olive oil
bibb lettuce, asparagus and tomato salad with truffled chicken salad toasts
shaved fennel and citrus salad with micro greens, shaved parmesan and citrus vinaigrette
chef's daily market salad

MAIN PLATES

roasted salmon, diced tomato, lemon vinaigrette, sautéed spinach served with shrimp and spring pea risotto
sea bass braised with tomato, oregano, white wine, feta cheese, lemon potatoes and broccoli
black linguini with mixed shellfish in fra diavolo sauce
breaded free range chicken paillard with mushroom sauce and asparagus
grilled catch of the day served with jasmine rice, vegetables and your choice of sauce
sauce choices- spicy ginger • lemon and olive oil • pesto • tamari lemon and scallions
roasted berkshire farms pork chop topped with pesto, lemon butter and israeli couscous with fava beans
grilled skirt steak and portabella mushrooms, roasted cherry tomatoes, broccoli rabe and roquefort butter
triomphe burger in a mustard red wine sauce with mashed potatoes
omelet du jour

DESSERTS

flourless chocolate cake with espresso anglaise
intense chocolate cake topped with whipped cream
nutella flan
served with fresh toasted almonds and chocolate sauce
strawberry rhubarb streusel
served with tahitian vanilla gelato
triomphe carrot cake
house made carrot cake layered with cream cheese filling
crème fraîche cheesecake
very light cheesecake, fresh macerated fruit ginger snap crumbs and cream
chef's daily selection of sorbets and gelato
fresh berries with whipped cream and chocolate sauce