

TRITON'S DINNER

APÉRITIFS

Kir Royal

Sparkling Wine with a touch
of Crème de Cassis \$5.25

Alizé Passion

Crafted from Cognac, Passion
Fruit Juice, and Vodka \$4.75

FEATURED WINES

Veuve Clicquot Brut

Yellow Label, N.V., Reims

Not just for a special occasion, this versatile
Cuvée is fruity, subtle, and refined.
\$16.25 Glass \$65.00 Bottle

Delaporte Sancerre, Loire

This classic Sancerre features a floral and
slightly grassy bouquet with mineral notes and is
excellent with seafood.
\$8.25 Glass \$39.00 Bottle

Louis Jadot Pouilly-Fuissé

Pouilly-Fuissé is America's favorite
French Chardonnay.
\$9.50 Glass \$45.00 Bottle

Louis Jadot Beaujolais-Village

Bright raspberry and cherry flavors accent
a fruity finish in this lightest of all reds.
\$5.25 Glass \$25.00 Bottle

Les Cedres De Belle Brise, Pomerol

A full-bodied wine with intense flavors of berries
and an earthy aromatic bouquet.
\$70.00 Bottle

Chappellet Merlot Napa

Merlot is America's new favorite red wine.
Chappellet makes an intense example with generous
berry flavor that is full-bodied and rich.
\$9.75 Glass \$47.00 Bottle

OUR SPECIAL LAYERED LIQUEUR OF THE NIGHT

French Flag

Grenadine, Crème de Cacao,
and Blue Curaçao \$4.75

In our specialty glass. \$6.75

*We offer a complete array of cocktails,
a full bar, and an extensive wine list.*

STARTERS

◇ **Deep-fried Camembert Fritters**

with Red Current Jelly or Marinara Sauce

Shrimp Medley

served with Cocktail Sauce

Pearls of Seasonal Melon

with Port Wine

◇ **Escargot**

with Diced Mushrooms and Garlic Butter

Cream of Cauliflower Soup

Mixed Garden Salad

tossed with Red Wine Vinaigrette and topped with
Goat Cheese Croutons

MAIN COURSE

Cheese Ravioli

served with a Tomato-Basil Sauce

Garlic-roasted Beef Tenderloin

served with Mashed Potatoes and a
Green Peppercorn Sauce

Herb-crusted Sea Bass

with Sautéed Spinach and Champagne Sauce

Braised Lamb Shank

served with Portobello Polenta and a Red Wine Sauce

◇ **Roasted Duck Breast**

with Sautéed Parsnips and an Orange Sauce

Chef's Vegetarian Selection of the Day

*Additional selections of Sirloin Steak,
Grilled Chicken Breast, fresh Fish, or "Lighter Fare"
are available. Kindly ask your server.*

DESSERTS

Chocolate Mousse Cake

served with Rum-Caramel Sauce

Cherries Jubilee

served with Vanilla Ice Cream

Grand Marnier Soufflé

with Chocolate Sauce

◇ **Crème Brûlée**

Chef's Sugar-free Dessert

◇ **Restaurant Specialty**