

TRIUMPH



GAMBRINUS DINNER

A FOUR-COURSE SPRING MENU
PAIRED WITH OUR BEERS

— THURSDAY, APRIL 25 · 6:00 PM —

-1-

Agnolotti in Brodo

Spring Peas, Ricotta,
Parmesan Broth

...

New Zealand Pils

Pale Lager
Dry Hopped with
Southern Hemisphere Hops

-2-

Smoked Ora King Salmon

Rolling Hill Farms Greens,
Shaved Root Vegetable,
Horseradish, Citrus

...

Roggenbier

Amber Rye Lager

-3-

Pheasant Two Ways

Roasted Pheasant Breast,
Sunchoke Puree,
Pheasant En Croute

...

Zitronenweizen

German Style Hefeweizen
with Lemon Zest, Chamomile

-4-

Olive Oil Cake

Chocolate Cinnamon
Cremeux,
Sanguinelli Blood Orange

...

Palo Santo Dunkel

House-Smoked Holy Stick
Dark German Lager

\$60 per person plus tax and gratuity Reservations: OpenTable or (732) 852-7300