

TRIUMPH BREWING COMPANY OF NEW HOPE RESTAURANT WEEK 2012

3.18-3.23

\$19.95

TRIUMPH'S BREWERS SELECT THE BEST INGREDIENTS FOR OUR CRAFT BREWS. OUR HOMEGROWN MENU ALLOWS TRIUMPH'S CHEFS TO DO THE SAME. THIS FREQUENTLY CHANGING MENU SHOWCASES ORGANIC AND SUSTAINABLE ITEMS SOURCED FROM REGIONAL AND LOCAL FARMS. CHEERS!

please choose one dish from each course, as well as a pint of our handcrafted beer

SMALL PLATES

cherry grove cheese board raw cow's milk cheeses, *solebury orchard* braeburn apple, raw almonds, fig jam, truffle honey, crostini

tog farm sunchoke risotto *phillips farm* caramelized leek, *valley shepherd creamery* tartufo cheese, hazelnut, *edible gardens* dill emulsion

day boat scallop ceviche ginger, orange, *paradise hill* cranberry compote

phillips farm beet salad *human nature* watercress, fennel, pickled red onion, bacon, *valley shepherd creamery* blue cheese, *bob's bees* honey vinaigrette

white star growers heirloom tomato *white star growers* boston lettuce, *tog farm* carrot, parmesan, multigrain crouton, pine nut, *tog farm* roasted shallot vinaigrette

ENTREES

pineland farm meatloaf *valley shepherd creamery* blue cheese mashed potato, honey blonde braised *tog farm* cabbage, *davidson* wild mushroom pan sauce

griggstown chicken breast *parzanese brothers* white sweet potato gratin, *phillips farm* collard greens, bacon, *terhune* apple pan gravy

sea whistle scottish salmon *tog farm* root vegetable hash, prosciutto, *davidson farm* shitake pan sauce

berkshire pork osso bucco *davidson farm* wild mushroom, *phillips farm* carrot, *white star growers* tomato, egg noodle

tog farm vegetable curry ginger, coconut milk, chili, *human nature* thai basil, jasmine rice

DESSERTS

castle valley mill chocolate polenta cake strawberry, crème anglaise

little buck organic blueberry cobbler vanilla ice cream, candied lemon zest