

TRIOMPHE

EPICUREAN MENU

AMUSE-BOUCHE

FROG'S LEG

J.J. Vincent, Burgundy, France, 2014

HARLEQUIN SOUP, CAVIAR

Le Domaine Montirius, Vallée du Rhône, France 2012

LANGOUSTINE

Sonoma-Cutrer, Russian River Ranches, Sonoma County, California, 2013

SQUAB

La Chevaliere, Pinot Noir, Languedoc-Roussillon, France, 2013

SHORT RIB

Faust, Napa Valley, California, 2012

OLD CHATHAM NANCY'S CAMEMBERT, APPLE

Jurançon Moelleux "Ballet d'Octobre", Domaine Cauhapé, France, 2011

PEAR FRANGIPANE

Dashe, Late Harvest Zinfandel, Dry Creek Valley, California, 2012

7 course tasting \$85

Wine pairings \$35

***Allow ample time to savor this tasting menu, no substitutions
Please inform your server of any dietary restrictions***

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SMALL PLATES

CAVIAR SELECTION

Buckwheat Blinis, Quail Egg – Market Price

UMAMI OYSTERS (RI)

Half Dozen, Champagne Pearls, Fresh Horseradish \$19

MUSSEL AND WHITE ASPARAGUS

Vermouth Broth \$18

FROG LEGS PROFITEROLE

Wilted Greens and Hazelnut Garlic Butter \$16

SEARED HUDSON VALLEY FOIE GRAS AND JUMBO SEA SCALLOP DUO

Cremini Cream \$24

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese \$16

POACHED FARM EGG

Pulled Short Ribs and White Bean Ragout \$19

WILD MUSHROOM FLAN

*Endive, Crispy Salsify, Parmesan *VEG \$15*

SOUPS & SALADS

LOBSTER BISQUE EN CROUTE \$18

HARLEQUIN SOUP

Duck Prosciutto, Nettles and Red Beets \$15

DANDELION

Caramelized Apple, Warm Mangalitsa Bacon Vinaigrette \$14

ARUGULA GREENS

*Strawberries, Pecan *VEG \$13*

Please note; 20% gratuity is included for parties of 6 or more. For all Room charges, an 18% gratuity will be applied

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MAIN PLATES

BRANZINO FILLET

Wheat Berries, Caramelized Fennel, Brown Butter Sauce \$36

TILE FISH PAPILOTE

Clémentines, Jasmine Rice, Rutabaga, Almond Beurre Blanc \$38

WHOLE MAINE LOBSTER THERMIDOR

Wilted Young Kale, Cremini, Hollandaise Gratinée \$52

ROASTED SQUAB

Black Garlic Gnocchi, Roasted Carrots, Spinach Coulis \$39

STUFFED AMISH CHICKEN BREAST

Ramps, Blue Potato Mousseline, Great Hill Blue \$36

GRASS-FED NEW YORK STRIP STEAK

Roesti Potatoes, Roasted Cauliflower, Butter Vigneron \$46

BEEF TENDERLOIN WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle, Young Vegetables \$44

LAMB TENDERLOIN

Dauphine Potatoes, Roasted Beets, Violet Mustard Sauce \$31

FAVA AND QUINOA CAKES*VEG

Pickled Shallots, Wakame \$29

TO SHARE

ASPARAGUS

ROASTED CAULIFLOWER

ROOT VEGETABLES MEDLEY

WHEAT BERRY RAGOUT

BLUE POTATO MOUSSELINE

DAUPHINE POTATOES

\$7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness