

TRIOMPHE

PHILOSOPHY OF CELEBRATION

Triomphe is French for “triumph”, or celebration.
We showcase quality, fresh and seasonal American ingredients.
By combining classical French techniques with a modern approach,
we celebrate each and every ingredient.

MEET OUR CHEF

Born in Neuchatel, Switzerland, chef Florian Wehrli discovered his culinary passions at a young age. Recognizing that cooking was his talent and future, he embarked on a journey through Europe, across the United States, and to his current role as Executive Chef at Triomphe.

Chef Wehrli endeavors to establish relationships with local farmers, cheese makers, ranchers and other culinary artisans, creating bonds with the community, and promoting local ingredients and producers.

SPE CERTIFIED

SPE® stands for Sanitas Per Escam, literally Health Through Food in Latin. SPE Certified is a unique third-party certification program that defines a new way to eat. SPE Certified scientifically-grounded criteria ensures that every vetted dish served is healthy, sustainable and most of all, delicious.
Look for our certified dishes!

WINE DIRECTOR'S PICK

Mas de Daumas Gassac
Haute Vallée du Gassac, 2012, Languedoc, France \$93

This estate has been farmed in the traditional and natural way for a thousand years before the Guibert family established the Grand Crus vineyard of Gassac. The Guiberts have maintained the same respectful approach to preserve nature's balance.

*“White blend of Viognier, Chardonnay, Petit Manseng, Chenin Blanc, and other rare grapes. Aged on stainless still, this aromatic and fresh white wine is bursting with fruit and exotic aromas, yet it is very smooth and rich.
A rare treat for the adventurous palate.*

Ivo Couto

TRIOMPHE

EPICUREAN MENU

AMUSE-BOUCHE

UMAMI OYSTER, CHAMPAGNE CAVIAR

Domaine François Baur, Crémant d'Alsace, Brut Reserve, NV, Alsace, France

DUCK CONFIT, CRANBERRY BEANS

Côtes du Rhône, Domaine de Montvac, 2012, Rhône Valley, France

HARLEQUIN SOUP

Riesling, Ovid Line North, Boundary Breaks, 2012, Finger Lakes, New York

RED KALE AND ROASTED QUINCE

Pinot Grigio, Attems, 2013, Venezia Giulia, Italy

PUMPKIN CRUSTED MONTAUK YELLOW FIN TUNA

Pinot Noir, Talbott Kali Heart, 2012, Monterey, California

CERVENA VENISON CHOP, BLACK CURRANT

Bordeaux, Château Trebiac, 2009, Graves, France

SECKLE PEAR, LOCAL ARTISAN CHEESE

Late Harvest Zinfandel, Dashe, 2012, Dry Creek Valley

WARM CHOCOLATE NAPOLEON

Madeira, New York Malmsey, Rare Wine Company

8 courses tasting \$98
with wine pairings \$140

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

TRIOMPHE

SMALL PLATES

UMAMI OYSTERS (RI)

Half Dozen, Champagne Pearls, Fresh Horseradish \$19

DUCK CONFIT AGNOLOTTI

Cranberry Beans, Sherry Jus \$17

PORCINI CRUSTED JUMBO SEA SCALLOPS

Sweet Potato Pancakes \$17

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese \$16

HUDSON VALLEY FOIE GRAS AND SUNCHOKE TERRINE

Mission Fig Marmalade \$24

SLOW ROASTED BEET NAPOLEON

Goat Cheese Tuile and Black Garlic Sauce \$15

SOUPS & SALADS

LOBSTER BISQUE CAPPUCCINO

Watercress Sabayon \$16

HARLEQUIN SOUP

Mushroom Cream and Kabocha Squash \$15

WALDORF

Oregon Pink Shrimp, Celery Root, Hudson Valley Apple Slaw \$16

YOUNG KALE, FIG, CARAMELIZED QUINCE

Warm Mangalitsa Bacon Vinaigrette \$12

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

WESTER ROSS SALMON FILLET 

Foraged Mushrooms, Cavatelli Pasta, Braised Fennel, \$36

MAINE LOBSTER VOL-AU-VENT

Puff Pastry Shell, Cremini Mushrooms, Tarragon-Cognac Cream \$44

PUMPKIN CRUSTED MONTAUK YELLOW FIN TUNA

Forbidden Rice Cake, Roasted butternut Squash, Ginger-Orange Reduction \$38

LEMON ROASTED GRIGGSTOWN FARM POUSSIN

Potato Mousseline, Autumn Vegetables \$29

CERVENA VENISON DUO

SEARED CHOP AND BRAISED CHEEKS

Savoy and Red Cabbage Roulade, Confit Chestnut \$46

MEYER "LOCAL HARVEST" BEEF WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle, Roasted Baby Carrots \$41

GRILLED BISON RIB EYE

Cabernet-Herb Butter, Duck Fat Steak Fries, Brussels Sprouts \$45

WILD BOAR STRIP LOIN

Dried Fruit, Salsify, Cauliflower Puree, Black Currant Sauce \$39

ROASTED SQUASH RISOTTO* 

Pistachio, Pumpkin Seed Oil \$28

**vegetarian*

TO SHARE

FORBIDDEN RICE CAKE

DUCK FAT STEAK FRIES

RED CABBAGE ROULADE

ROASTED BABY CARROTS

\$7

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