

# 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!

## CORAVIN™ WINES

Thanks to Coravin™ Wine Access Technology, we proudly offer some of our finest wines by the glass, without ever pulling the cork

*Faust, Cabernet Sauvignon*  
Napa Valley, 2011 \$24/glass



“Bright, smooth, and rich ruby color with captivating aromas of black currant, red cherry, and spice are lifted out of the glass. The wine is inviting with a supple mouth-feel and notes of cassis, dark chocolate and ripe berries. The layers of complexity continue to develop throughout a silky finish.” *Winemaker notes*

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## EPICUREAN MENU

### AMUSE-BOUCHE

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#### UMAMI OYSTER, CHAMPAGNE CAVIAR

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

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#### DUCK CONFIT, CRANBERRY BEANS

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

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#### HARLEQUIN SOUP

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

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#### RED KALE AND ROASTED QUINCE

*Pinot Grigio, Attems, 2013, Venezia Giulia, Italy*

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#### PUMPKIN CRUSTED MONTAUK YELLOW FIN TUNA

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

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#### CERVENA VENISON CHOP, BLACK CURRANT

*Bordeaux, Château Trebiac, 2009, Graves, France*

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#### SECKLE PEAR, LOCAL ARTISAN CHEESE

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

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#### 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*

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## 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 CAPPUCINO

*Watercress Sabayon \$16*

HARLEQUIN SOUP

*Mushroom Cream and Kabocha Squash \$15*

WALDORF 

*Oregon Pink Shrimp, Celery Root, Hazelnut, 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 Kabocha 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 NEW YORK STRIP STEAK

*Cabernet-Herb Butter, Duck Fat Steak Fries, Brussels Sprout \$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