

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