

TRIOMPHE

WINES BY THE GLASS

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*

SPARKLING

<i>Barocco, Prosecco di Valdobbiadene, NV, Veneto, Italy</i>	\$14
<i>Botani, Sparkling Muscat, Jorge Ordoñez & Co, 2012, Sierras de Málaga, Spain</i>	\$15
<i>Domaine François Baur, Crémant d'Alsace, Brut Reserve, NV, Alsace, France</i>	\$16
<i>Duc de Romet, Brut, NV, Vallee de la Marne, France</i>	\$21
<i>Pol Roger, Brut, NV, Epernay, France</i>	\$25

WHITE

<i>RIESLING, Ovid Line North, Boundary Breaks, 2012, Finger lakes, New York</i>	\$14
<i>SANCERRE, Domaine des Vieux Pruniers, Christian Thirot-Fournier, 2013, Loire Valley, France</i>	\$16
<i>SAUVIGNON BLANC, Momo, 2013, Marlbororough, New Zealand</i>	\$13
<i>PINOT GRIGIO, Attems, 2013, Venezia Giulia, Italy</i>	\$14
<i>CHARDONNAY, Bonterra Vineyards, 2012, Mendocino County, California</i>	\$13
<i>CHABLIS, Jean-Marc Broccard, Domaine Sainte Claire, 2012, Burgundy, France</i>	\$15
<i>BOURGOGNE BLANC, Les Setilles, Olivier Leflaive, 2011, Burgundy, France</i>	\$17

RED

<i>COTES DU RHONE, Domaine de Montvac, 2013, Rhône Valley, France</i>	\$13
<i>PINOT NOIR, Talbott Kali Heart, 2012, Monterey, California</i>	\$16
<i>MERLOT, Ramsay, 2012, Napa Valley, California</i>	\$14
<i>MALBEC, Punto Final Reserva, Bodegas Renacer, 2011, Mendoza, Argentina</i>	\$16
<i>CABERNET SAUVIGNON, Silver Palm, 2011, North Coast, California</i>	\$16
<i>BORDEAUX, Château Trebiac, 2009, Graves, France</i>	\$15

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

TRIOMPHE

POWER LUNCH

3 Courses in 60 Minutes or Less

BOUNTY

Flavors of Fall

DUCK CONFIT AGNOLOTTI
Cranberry Beans, Sherry Jus

VENISON 

Red Wine Braised, Potato Mousseline

or

TUNA 

Pumpkin Crust, Forbidden Rice, Orange -Ginger

CHOCOLATE

Flourless Chocolate Cake

HARVEST

Nuts about it!

BEETS
Goat Cheese and Hazelnut

RISOTTO

Squash, Pistachio and Pumpkin Oil

PEAR

Walnut Ice Cream

\$44

Executive Chef Florian Wehrli

Please inform your server of any dietary restrictions, vegan option is available for the Harvest Menu

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SMALL PLATES

UMAMI OYSTERS (RI)

Half dozen, Champagne Pearls, Fresh Horseradish \$19

HARLEQUIN SOUP

Wild Mushroom and Kabocha Squash \$15

LOBSTER BISQUE CAPPUCINO

Watercress Sabayon \$14

PORCINI CRUSTED JUMBO SEA SCALLOPS

Sweet Potato Pancakes \$17

YOUNG KALE, FIG, CARAMELIZED QUINCE

Warm Mangalitsa Bacon Vinaigrette \$12

SLOW ROASTED BEET NAPOLEON

Goat Cheese Tuile and Black Garlic Sauce \$15

WALDORF

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

HUDSON VALLEY FOIE GRAS AND ROASTED SUNCHOKE TERRINE

Mission Fig Marmalade \$24

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese \$16

LUNCHEON SALADS

DUCK LEG CONFIT

Red Kale, Quince and Fig \$23

BLACKENED SALMON

Mesclun and Butternut Squash, Forest Mushrooms, Balsamic Vinaigrette \$21

FREE RANGE CHICKEN "CAESAR"

Charred Romaine Lettuce, Chive Caesar Dressing, Parmesan Crisp \$19

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MAIN PLATES

WESTER ROSS SALMON FILLET

Foraged Mushrooms, Cavatelli Pasta, Braised Fennel, \$29

PUMPKIN CRUSTED MONTAUK YELLOW FIN TUNA



Forbidden Rice Cake, Roasted Kabocha Squash, Ginger-Orange Reduction \$32

MAINE LOBSTER VOL-AU-VENT

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

LEMON ROASTED GRIGGSTOWN FARM POUSSIN

Potato Mousseline, Autumn Vegetables \$27

GRILLED BISON NEW YORK STRIP STEAK

Cabernet-Herb Butter, Duck Fat Steak Fries, Brussels Sprout \$43

MEYER "LOCAL HARVEST" BEEF WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle, Baby Carrots \$39

ROASTED SQUASH RISOTTO*

Pistachio, Pumpkin Seed Oil \$22

**vegetarian*

EGG WHITE FRITTATA



Wild Mushroom Fricassee, Wilted Spinach, Fresh Farmer Cheese \$18

HAND FORMED SIRLOIN BURGER

Green Peppercorn Sauce, Roasted Garlic Whipped Potatoes \$19

add: cheddar, roquefort, gruyere, caramelized onions, mushrooms, bacon \$2

seared hudson valley foie gras \$10

TO SHARE

POTATO MOUSSELINE

DUCK FAT STEAK FRIES

FORBIDDEN RICE CAKE

RED CABBAGE ROULADE

ROASTED BABY CARROTS

\$7

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