

TRIOMPHE

WINES BY THE GLASS

SPARKLING

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

WHITE

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

RED

RIOJA, <i>Cune</i> , <i>Crianza</i> , 2010, Spain	\$13
COTES DU RHONE, <i>Domaine de Montvac</i> , 2013, Rhône Valley, France	\$13
PINOT NOIR, <i>Talbott Kali Heart</i> , 2012, Monterey, California	\$16
MERLOT, <i>Ramsay</i> , 2012, Napa Valley, California	\$14
MALBEC, <i>Punto Final Reserva</i> , <i>Bodegas Renacer</i> , 2011, Mendoza, Argentina	\$16
CABERNET SAUVIGNON, <i>Silver Palm</i> , 2011, North Coast, California	\$16
BORDEAUX, <i>Château Trebiac</i> , 2009, Graves, France	\$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, Hudson Valley Apple Slaw \$16

HUDSON VALLEY FOIE GRAS AND ROASTED SUNCHOKES TERRINE

Mission Fig Marmalade \$24

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese \$16

LUNCHEON SALADS

DUCK LEG CONFIT

Red Kale, Quince and Toasted Hazelnut \$23

BLACKENED SALMON

Mesclun and Roasted Squash, Exotic 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 Butternut 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 RIB EYE

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 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