

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 CHEF FLORIAN

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® Certified stands for *Sanitas Per Escam*, or “Health Through Food” in Latin. SPE Certified is a unique third-party certification company that recognizes foodservice establishments for their commitment to sustainability and nutrition – and importantly, to their customers’ well-being. We are proud to be part of this food movement, and provide the highest quality ingredients in creative and thoughtful ways.

CORAVIN 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



\$25



\$98

TRIOMPHE

EPICUREAN MENU

AMUSE-BOUCHE

LOBSTER SAUSAGE

Duc de Romet, Brut, Vallée de la Marne, France, NV

HARLEQUIN SOUP

Le Domaine Montirius, Vallée du Rhône, France 2012

SOFT POACHED EGG, BLACK TRUFFLE

Lyric by Etude Pinot Noir, Santa Barbara County, California, 2012

YELLOW FINTUNA

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

LAMB TENDERLOIN, MUST SAUCE

Les Pensées de Pallus, Vallée de la Loire, France, 2011

JEAN LOUIS BOBOLINK DAIRY, POACHED PEAR

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

PROFITEROLE, RUM MOUSSE

New York Malmsey Madeira, The Rare Wine Company Historic Series, Island of Madeira, Portugal

7 course tasting \$85

wine pairings \$35

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

TRIOMPHE

SMALL PLATES

MARYLAND JUMBO LUMP CRAB COCKTAIL
Celery Root, Butter Lettuce, Vermouth Sauce \$19

CROUTE AUX CHAMPIGNON
Forest Mushroom Ragout, Brioche Toast, Tahoon Cress \$15

BLACK TRUFFLE, SOFT POACHED EGG
Duck Confit, Cranberry Bean Ragout \$26

MACADAMIA CRUSTED SCALLOPS
Blood Orange Sauce, Spaghetti Squash \$19

ESCARGOT PROFITEROLE
Beet Greens and Hazelnut Garlic Butter \$16

SEARED FOIE GRAS
Almond Crumb, Poached Seckel Pear \$24

BISON CARPACCIO
Dijon Mustard, Tête de Moine Cheese \$16

SOUPS & SALADS

LOBSTER BISQUE EN CROUTE \$18

HARLEQUIN SOUP
Pumpkin Gruyere and Black Beans \$15

RUSSIAN KALE
Caramelized Apple, Warm Mangalitsa Bacon Vinaigrette \$14

ARUGULA GREENS
Pecans, Pomegranate Dressing \$13

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

MONKFISH ROAST

Purple Potato Mousseline, Kale Chip, Carrot Coulis \$36

SEARED YELLOW FIN TUNA

Sunchoke Agnolotti, Zucchini Spaghetti, Citrus Broth \$39

WILD KING SALMON PAPILLOTTE

Spaghetti Squash, Pumpkin Seeds, Forbidden Rice, Bourbon Beurre Blanc \$38

WHOLE MAINE LOBSTER CASSOULET

Lobster Sausage, Mussels, Clams, White Beans, Mangalitsa Bacon \$52

DRY AGED GRASS-FED RIBEYE STEAK

Tarragon Butter, Broccolini, Caramelized Shallots, Potato Gratin \$50

BEEF TENDERLOIN WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle, Fall Vegetables \$44

LAMB TENDERLOIN

Roesti Potatoes, Roasted Beets, Violet Mustard Sauce \$48

CHICKEN ROULADE

Spaetzle, Roasted Salsify, Chestnuts, Pan Jus \$36

RISOTTO STUFFED PUMPKIN *vegetarian

Parmesan Tuile, Butternut Squash, Bee Pollen \$31

TO SHARE

FALL VEGETABLES MEDLEY

DAUPHINE POTATOES

SPAGHETTI SQUASH

DUCK FAT FRIES

SPAETZLE

\$7

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