

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