

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



 25  \$98
FAUST, Cabernet Sauvignon, Napa Valley, 2012

SPARKLING

TENUTA DI COLLALBRIGO, <i>Brut, Prosecco DOC</i> , NV, Italy	\$14
BOTANI, <i>Sparkling Muscat</i> , Jorge Ordoñez & Co, 2012, Sierras de Málaga, Spain	\$15
DOMAINE FRANÇOIS BAUR, <i>Crémant d'Alsace, Brut Reserve</i> , NV, Alsace, France	\$16
DUC DE ROMET, <i>Brut</i> , NV, Vallee de la Marne, France	\$21
PIPER-HEIDSIECK, <i>Brut, Cuvée 1785</i> , NV, Reims, France	\$25

WHITE

RIESLING, <i>Ovid Line North, Boundary Breaks</i> , 2012, Finger lakes, New York	\$14
SANCERRE, <i>Domaine des Vieux Pruniers, Christian Thirot-Fournier</i> , 2014, Loire Valley, France	\$16
SAUVIGNON BLANC, <i>Momo</i> , 2013, Marlborough, New Zealand	\$13
PINOT GRIGIO, <i>Attems</i> , 2013, Venezia Giulia, Italy	\$14
CHARDONNAY, <i>Bonterra Vineyards</i> , 2013, Mendocino County, California	\$13
CHABLIS, <i>Domaine Sainte Claire, Jean-Marc Broccard</i> , 2012, Burgundy, France	\$15
BOURGOGNE BLANC, <i>J.J. Vincent</i> , 2013, BURGUNDY, FRANCE	\$16

RED

MERLOT, <i>Ramsay</i> , 2013, Napa Valley, California	\$14
PINOT NOIR, <i>Lyric</i> , 2013, Santa Barbara, California	\$16
MALBEC, <i>Recuerdo</i> , 2012, Uco Valley, Argentina	\$15
CABERNET SAUVIGNON, <i>Silver Palm</i> , 2012, North Coast, California	\$16
COTES DU RHONE, <i>Le Domaine Montirius</i> , 2011, Rhône Valley, France	\$13
CHINON, <i>Les Pensées de Pallus</i> , 2011, Loire Valley, France	\$15
BORDEAUX, <i>Château Robin</i> , 2012, Lussac-Saint-Émilien, 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

\$44 on 44th

3 COURSES IN 60 MINUTES OR LESS

HARLEQUIN SOUP

Black Bean and Pumpkin-Gruyere

or

RUSSIAN KALE

Caramelized Apple, Warm Mangalitsa Bacon Vinaigrette

or

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese

LAMB TENDERLOIN

Roesti Potatoes, Roasted Beets, Violet Mustard Sauce

or

WILD KING SALMON PAPILOTTE

Spaghetti Squash, Pumpkin Seeds, Forbidden Rice, Bourbon Beurre Blanc

or

SEARED TUNA

Sunchoke Agnolotti, Zucchini Spaghetti, Citrus Broth

or

RISOTTO STUFFED PUMPKIN *vegetarian

PROFITEROLE SANDWICH

Gelato, Passion Fruit Caramel

or

POACHED SECKEL PEAR

or

ASSORTED SORBETS AND GELATOS

Executive Chef Florian Wehrli

Please inform your server of any dietary restrictions, vegan option is available for the Power Lunch

TRIOMPHE

SMALL PLATES

LOBSTER BISQUE EN CROUTE \$15

HARLEQUIN SOUP

Black Bean and Pumpkin-Gruyere Soup \$12

RUSSIAN KALE

Caramelized Apple, Warm Mangalitsa Bacon Vinaigrette \$13

SHAVED BLACK TRUFFLE SOFT POACHED EGG

Duck Confit and Cranberry Bean Ragout \$24

MACADAMIA CRUSTED SCALLOPS

Blood Orange Sauce, Spaghetti Squash \$16

ARUGULA GREENS

Pecans, Pomegranate Dressing \$12

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese \$14

ESCARGOT PROFITEROLE

Beet Greens and Hazelnut Garlic Butter \$15

SEARED FOIE GRAS

Almond Crumb, Poached Seckel Pear \$23

LUNCHEON SALADS

FREE RANGE CHICKEN "CAESAR"

Charred Romaine Lettuce, Chive Caesar Dressing, Parmesan Crisp \$21

MARYLAND JUMBO LUMP CRAB SALAD

Butter Lettuce, Celery Root, Pomegranate and Pecans \$29

FOREST MUSHROOM SALAD

ARUGULA, Forest Mushroom Ragout, Brioche Toast, \$22

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MAIN PLATES

MONKFISH

Carrot Puree, Purple Potato Mousseline, Kale Chips \$29

SEARED YELLOW FIN TUNA

Sunchoke Agnolotti, Zucchini Spaghetti, Citrus Broth \$32

WILD KING SALMON PAPILLOTTE

Spaghetti Squash, Pumpkin Seeds, Forbidden Rice, Bourbon Beurre Blanc \$27

WHOLE MAINE LOBSTER CASSOULET

Lobster Sausage, Mussels, Clams, White Beans, Mangalitsa Bacon \$50

DRY AGED GRASS-FED RIBEYE STEAK

Tarragon Butter, Broccolini, Caramelized Shallots, Potato Gratin \$48

BEEF TENDERLOIN WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle, Fall Vegetables \$34

LAMB TENDERLOIN

Roesti Potatoes, Roasted Beets, Violet Mustard Sauce \$29

CHICKEN ROULADE

Spaetzle, Roasted Salsify, Chestnuts, Pan Jus \$28

RISOTTO STUFFED PUMPKIN*vegetarian

Parmesan Tuile, Butternut Squash, Bee Pollen \$21

HAND FORMED BURGER

Green Peppercorn Sauce, Duck Fat Steak Fries \$19

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

seared hudson valley foie gras \$10

TO SHARE

FALL VEGETABLES MEDLEY

DAUPHINE POTATOES

SPAGHETTI SQUASH

DUCK FAT FRIES

SPAETZLE

\$7