

TRIOMPHE

BREAKFAST

CONTINENTAL

Pastry Basket, Yogurt Parfait, Coffee or Hot Tea

freshly squeezed orange or grapefruit juice \$20

ALL AMERICAN

2 Eggs Any Style, Breakfast Potatoes, Toast

choice of bacon, chicken sausage or ham

coffee or hot tea and freshly squeezed orange or grapefruit juice \$25

LIGHTER OPTIONS

Fresh Fruit Bowl \$8

All-butter Croissant \$4

Pastry Basket \$14

Bagel with Cream Cheese, Tomato, Onion \$8

Greek Yogurt Parfait, Cranberry Granola, Honey \$12

Oatmeal, Dried Cranberries, Raisins, Candied Walnuts \$11

ENTRÉES

Build Your Own Omelet, Breakfast Potatoes and Toast \$18

choice of 3: peppers/onions, spinach, tomato, mushroom, bacon, ham, sausage, cheddar, gruyère, goat cheese

Eggs Florentine, Spinach, Hollandaise Sauce and Breakfast Potatoes \$21

add: bacon or ham \$3 smoked salmon \$5

Egg White Frittata, Wild Mushroom Fricassee and Wilted Spinach \$18

2 Eggs Any Style, Breakfast Potatoes and Toast \$18

choice of Bacon, Ham, Chicken or Pork Sausage

Bagel & Lox, Chive, Tomato, Red Onion, Capers \$19

Belgian Waffle, Seasonal Fruits, Vanilla and Orange Mascarpone \$18

Buttermilk Blueberry Pancakes, Balsamic Berry Sauce \$17

Stuffed Brioche French Toast, Cream Cheese, Maple Syrup \$18

BEVERAGES

Coffee or Hot Tea \$5

Freshly Squeezed to Order: Orange or Grapefruit Juice \$6

**For your convenience, all in-room dining orders are automatically charged
an 18% gratuity and a delivery fee of \$4.**

TRIOMPHE

LUNCH / DINNER

SMALL PLATES

Maryland Jumbo Lump Crab Cocktail, Celery Root, Butter Lettuce, Vermouth Sauce \$19

Macadamia Crusted Scallops, Blood Orange Sauce, Spaghetti Squash \$17

Croute aux Champignon, Forest Mushroom Ragout, Brioche Toast, Tahoon Cress \$15

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

Free Range Chicken Caesar, Charred Romaine, Caesar Dressing, Parmesan Crisp \$19

MAIN PLATES

Monkfish, Carrot Puree, Purple Potato Mousseline, Kale Chip \$36

Seared Yellow Fin Tuna, Sunchoke Agnolotti, Zucchini Spaghetti, Citrus Broth \$39

Wild King Salmon Papillote, Spaghetti Squash, Pumpkin Seeds, Bourbon Sauce \$38

Maine Lobster Cassoulet, Lobster Sausage, Mussels, Clams, Beans, Mangalitsa Bacon \$52

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

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

Risotto Stuffed Pumpkin **vegetarian* \$31

Meyer "Local Harvest" Beef Wellington, Foie Gras, Mushrooms, Vegetable Medley \$41

Dry Aged Niman Ranch New York Rib Steak, Tarragon Butter, Broccolini, Caramelized Shallots, Potato Gratin \$50

Hand Formed Meyer Burger, Peppercorn Sauce, Duck Fat Steak Fries \$19

add: cheddar, roquefort, gruyere, caramelized onions, mushrooms or bacon \$2
seared hudson valley foie gras \$10

DESSERTS

Call room service for our selection of house made seasonal desserts

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

TRIOMPHE

LATE NIGHT

11:00pm - 6:00am Daily

All sandwiches are served with rosemary potato chips

3 Cheese Panini, Gruyere, Cheddar, Mozzarella, Bayonne Ham and Grilled Onions \$18

Grilled Chicken Breast Wrap, Cheddar, Bacon, Baby Arugula and Tomato \$18

Toasted Egg Salad Sandwich, Whole Wheat, Egg Salad, Cucumber, Mesclun Greens \$18

Late Night Sweet, Walnut Brownie Sundae, Vanilla Ice Cream \$14

WINE AND BEERS

CHAMPAGNE & SPARKLING

COLLALBRIGO, PROSECCO BRUT	\$14	\$45
DOMAINE FRANÇOIS BAUR, BRUT, CREMANT D'ALSACE	\$16	\$50
PIPER HEIDSIECK, BRUT NV REIMS	\$25	\$86

WHITE

PINOT GRIGIO, <i>Attems</i>	\$14	\$56
SAUVIGNON BLANC, <i>Momo</i>	\$13	\$52
SANCERRE, <i>Vieux Pruniers</i>	\$16	\$64
RIESLING, <i>Boundary Breaks</i>	\$14	\$56
BORGOGNE BLANC, <i>J.J. VINCENT</i>	\$16	\$64
CHARDONNAY, <i>Bonterra</i>	\$13	\$52

RED

COTES DU RHONE, <i>Le Domaine Montirius</i>	\$13	\$52
PINOT NOIR, <i>Lyric</i>	\$16	\$64
MERLOT, <i>Ramsay</i>	\$14	\$56
MALBEC, <i>Recuerdo</i>	\$15	\$60
BORDEAUX, <i>Chateau Robin</i>	\$15	\$60
CABERNET SAUVIGNON, <i>Silver Palm</i>	\$16	\$64

BEER

BROOKLYN (<i>seasonal</i>) - AMSTEL LIGHT - BLUEPOINT TOAST. LAGER	\$9
OMMEGANG WITTE - STELLA	\$10
DUVEL	\$11

Full award-winning wine list and cocktails available during restaurant opening hours, call 4284 for assistance

For your convenience, all in-room dining orders are automatically charged an 18% gratuity and a delivery fee of \$4.00

9/30/15

TRIOMPHE

ROOM SERVICE

Ext. 4284

Breakfast

7am-10:30am Monday-Friday 7am-12pm Weekends

Lunch and Dinner

11am-11pm Monday-Friday 5pm-11pm Saturday

Late Night Menu available 24/7



Specialty Cocktail Bar

*Monday through Friday 5pm-12am
Saturday from 7pm-1am*

Located in the back of the Hotel Lobby

**Top Ten Finalist
"World's Best Hotel Bar"**

The New York Observer

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,
Chef Florian Wehrli celebrates
each and every ingredient.

Call 4233
for reservations in our dining room