

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



ETUDE, Chardonnay, Carneros, Napa, CA, 2011
FAUST, Cabernet Sauvignon, Napa Valley, CA, 2011
CHATEAU BEAU-SITE, Bordeaux, FRANCE, 2012
GUARACHI, Pinot Noir, Sonoma, CALIFORNIA, 2013



\$25

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
ERNEST REMY, <i>Grand Cru Blanc de Noir Brut</i> , Champagne, France, NV	\$18
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 Gerard Millet</i> , 2015, Loire Valley, France	\$16
SAUVIGNON BLANC, <i>Momo</i> , 2013, Marlborough, New Zealand	\$14
PINOT GRIS, <i>Domaine Schlumberger</i> , 2013, Les Princes Abbes, France	\$14
CHARDONNAY, <i>Patz & Hall, Russian River Valley</i> , 2014, Sonoma County, California	\$15
CHABLIS, <i>Naudin Tiercin</i> , 2014, France	\$15
BLANC DE BLANC, <i>Domaine de L'Île</i> , 2014, Côtes de Provence, France	\$16

RED

MERLOT, <i>Whitehall Lane</i> , 2013, Napa Valley, California	\$15
PINOT NOIR, <i>Twenty Rows</i> , 2013, Sonoma County, California	\$17
MALBEC, <i>Kaiken</i> , 2013, Mendoza, Argentina	\$15
CABERNET SAUVIGNON, <i>William Hill</i> , 2014, North Coast, California	\$16
COTES DU RHONE, <i>Le Domaine Montirius</i> , 2012, Rhône Valley, France	\$14
VACQUEYRAS, <i>Domaine De Chantegut</i> , 2013, Southern Rhône, France	\$15
BORDEAUX, <i>Château Laborde</i> , 2012, Pomerol, France	\$16

Please note, 20% gratuity is included for parties of 6 or more. For all Room charges, an 18% gratuity will be applied

TRIOMPHE

To Start

ARUGULA

Kohlrabi Carpaccio and Sage Vinaigrette \$12

EAST COAST OYSTERS

Half Dozen, Champagne Pearls, Fresh Horseradish \$19

Triomphe proudly participates in the Billion Oyster Project to restore the New York bay

JUMBO SEA SCALLOP PROFITEROLE

Cremini Cream \$18

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese \$14

FOIE GRAS AND SUNCHOKE TERRINE

Quince Compote, Five Spice, Brioche \$22

LOBSTER BISQUE EN CROUTE \$15

CAULIFLOWER AND CHEESE PUMPKIN HARLEQUIN SOUP

Pumpkin Seed Oil and Cheese Crisp \$12

CLASSIC FRENCH ONION SOUP

Gruyere Cheese and Baguette Crouton \$14

Lunch Salads

POACHED FARM EGG AND CONFIT SALAD

Winter Greens, Shallots Chips \$24

FREE RANGE CHICKEN "CAESAR"

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

SEARED SICHUAN PEPPER CRUSTED TUNA SALAD

Roasted Beets and Red Walnuts \$25

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TRIOMPHE

Main Course

BARRAMUNDI

Cassoulet, Grilled Bone Marrow, Carrots \$29

WHOLE MAINE LOBSTER THERMIDOR

Wilted Young Kale, Cremini, Hollandaise Gratinee \$50

DOVER SOLE VERONIQUE "CHOPPED"

Beurre Meuniere, Green Grapes, Fall vegetables and Pommes Dauphine \$55

GUINEA HEN 'COQ AU VIN"

Marinated in Pinot Noir, Braised Vegetables and Potato Mousseline \$31

VENISON STRIP LOIN

Elderberries, Butternut Speatzle, Roasted Brussels Sprouts \$38

GRASS-FED NEW YORK STEAK

Roesti Potatoes, Roasted Cauliflower, Butter Vigneron \$46

BEEF TENDERLOIN WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle, Summer Vegetables \$36

LAMB TENDERLOIN

Dauphine Potatoes, Vegetable Ragout, Mustard Sauce \$29

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

RUBY RED POLENTA CAKES*VEG

Parsnip Puree and Spaghetti Squash \$29

Add on!

BRUSSELS SPROUT

ROASTED CAULIFLOWER

BUTTERNUT SPEATZLE

ROESTI POTATOES

DAUPHINE POTATOES

\$7

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