

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 OUR CHEF

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



\$24



\$95

FAUST, Cabernet Sauvignon Napa Valley, 2011

SOR UGO, Super Tuscan, Bolgheri, 2011

TRIOMPHE

EPICUREAN MENU

AMUSE-BOUCHE

ASPARAGUS, SHERRY GELÉE

Domaine des Vieux Pruniers, Christian Thiroit-Fournier, 2013, Sancerre, Loire Valley, France

FROG LEG, CAULIFLOWER

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

MOREL, CHICKEN MOUSSE

Bordeaux, Château Trebiac, 2010, Graves, France

DANDELION

Botani, Jorge Ordoñez & Co, 2012, Sparkling Muscat, Sierras de Málaga, Spain

CHILEAN SEA BASS, FAVA BEANS

Jean-Marc Broccard, Domaine Sainte Claire, 2012, Chablis, Burgundy, France

VEAL LOIN, CREMA DE BLUE

Chinon, Les Pensées de Pallus, 2011, Loire Valley, France

TETE DE MOINE

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

PAVLOVA

Moscato D'Asti, DOCG

I Vignaioli Di S.Stefano, 2013, Italy

**8 courses tasting \$98
with wine pairings \$140**

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

TRIOMPHE

SMALL PLATES

UMAMI OYSTERS (RI)

Half Dozen, Champagne Pearls, Fresh Horseradish \$19

FROGS LEGS

Hazelnut, Confit Garlic, Cauliflower Cream \$17

JUMBO SEA SCALLOPS

Morel Cream, Sweet Potato Pancake \$19

CHARRED OCTOPUS

Watercress, Quinoa Salad \$17

SEARED HUDSON VALLEY FOIE GRAS

Pain Perdu, Rhubarb Compote \$24

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese \$16

GREEN ASPARAGUS AND SHERRY GELÉE

Preserved Lemon, Olive Oil Powder \$15

SOUPS & SALADS

LOBSTER BISQUE EN CROUTE \$18

HARLEQUIN SOUP

Sweet Pea, Beet-Fennel \$15

DANDELION SALAD

Quail Egg, Warm Mangalitsa Bacon Vinaigrette \$14

MACHE, WATERMELON RADISH AND NASTURTIUM SALAD

Elderflower Vinaigrette \$13

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

TRIOMPHE

MAIN PLATES

RAINBOW TROUT AMANDINE

Potato Dauphine, Wilted Greens, Brown Butter and Almond Sauce \$32

CORVINA

Baby Vegetables, Black Rice Timbale, Vermouth Beurre Blanc \$36

BUTTER POACHED WHOLE MAINE LOBSTER

Potato Napoleon and Haricot Verts, Tarragon Hollandaise \$48

SUSTAINABLY HARVESTED CHILEAN SEA BASS

Fava Bean and Wheat Berries Ragout, Salmon Caviar, Saffron Cream \$52

WILD GINGER MARINATED DUCK BREAST

Candy Beets, Red Polenta Cake, Raspberry and Rooftop Honey Reduction \$39

“DUTCH MORGAN” CHICKEN ROULADE

Morels, Spring Garlic, Confit Potatoes, Port Wine Sauce \$29

BLUE CHEESE STUFFED VEAL LOIN

Asparagus Spears, Hasselback Potatoes, Au Jus \$45

BEEF TENDERLOIN WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle, Spring Medley \$41

RICOTTA CAVATELLI *vegetarian

Oven Dried Tomatoes, Stinging Nettle Sauce \$28

TO SHARE

ASPARAGUS

SPRING VEGETABLE RAGOUT

WILTED BITTER GREENS

POLENTA CAKE

DUCK FAT FRIES

DAUPHINE POTATOES

\$7

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