

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® stands for Sanitas Per Escam, literally Health Through Food in Latin. SPE Certified is a unique third-party certification program that defines a new way to eat. SPE Certified scientifically-grounded criteria ensures that every vetted dish served is healthy, sustainable and most of all, delicious.
Look for our certified dishes!

WINE DIRECTOR'S PICK

Clau de Nell, Cuvée Violette
Anjou, Loire Valley, France \$84

Domaine Clau de Nell is certified 100% biodynamic, and Cuvée Violette is bottled unfiltered and unfiltered on a fruit day, as defined by the biodynamic calendar.

Harvested by hand, and aged 18 months in old burgundy casks,
Cuvée Violette is a blend of 70% Cabernet Franc/30% Cabernet Sauvignon.

“Notes of tobacco, currant, blackberry and cherry will embrace your Rack of Lamb served with foie gras butter, and finish with complex flavors of ginger, spices, cedar and floral accents. Expect a powerful Bordeaux-like blend.

Ivo Couto

TRIOMPHE

EPICUREAN MENU

AMUSE BOUCHE

ALMOND CRUSTED SEA SCALLOPS

Zucchini Spaghetti, Aronia Beurre Blanc

Gruet, Brut, "Blanc de Noirs", Méthode Champenoise, NV, New Mexico

WATERMELON AND FETA CHEESE

Summer Greens, Pine Nuts, White Balsamic Dressing

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

MEYER "LOCAL HARVEST" BEEF WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle, Purslane

Cabernet Sauvignon, Silver Palm, 2011, North Coast, California

or

SAUTÉED STRIPED BASS,

Hand Rolled Squid Ink Capellini, Oven Dried Tomato, Shaved Green Asparagus, Shallot Cream

Pinot Noir, Talbott Kali Heart, 2012, Monterey, California

or

CREMA DE BLEU STUFFED FREE RANGE CHICKEN BREAST

Jersey Sweet Corn and Heirloom Peppers Succotash, Huitlacoche Sauce

Bordeaux, Château Trebiac, 2009, Graves, France

TRI-STATE CHEESE TOUR*

Late Harvest Zinfandel, Dashe, 2012, Dry Creek Valley

TOFFEE AND "GEORGIC" CHEESE CAKE

Elderberry Coulis

Jurançon Moelleux "Ballet d'Octobre", Domaine Cauhapé, 2011, France

4 course tasting \$85

add on wine pairings \$35

***add on cheese course \$8**

*Please inform your server of any dietary restrictions
Please allow ample time to savor this tasting menu*

TRIOMPHE

SMALL PLATES

UMAMI OYSTERS (RI)

Half Dozen, Champagne Pearls, Fresh Horseradish \$19

RICOTTA GNUDI

House-Cured Salmon, Dill Cream \$15

ALMOND CRUSTED JUMBO SEA SCALLOPS

Zucchini Spaghetti, Aronia Berry Beurre Blanc \$17

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese, Garden Herb Salad \$16

ROOFTOP GARDEN HEIRLOOM TOMATO NAPOLEON

Hand-Stretched Mozzarella, Hearts of Palm, Purple Basil and Balsamic Syrup \$16

FOIE GRAS AND SCALLOPS

Seared Hudson Valley Foie Gras and Sea Scallops, Micro Greens, Porcini Cream \$24

SOUPS & SALADS

LOBSTER BISQUE CAPPUCINO

Watercress Sabayon \$16

"HARLEQUIN" GAZPACHO

Vine Ripe Tomato and Potato-Leek \$15

FRISÉE SALAD

Roasted White Corn, Warm Mangalitsa Bacon Vinaigrette \$14

WATERMELON AND FETA CHEESE



Summer Greens, Pine Nuts, White Balsamic Dressing \$12

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

DECONSTRUCTED BOUILLABAISSE



Poached Clams, Fresh Squid, Striped Bass, Shrimp, Fennel, Saffron Broth \$34

SEA-TO-TABLE MAINE LOBSTER THERMIDOR

Cremini Mushrooms, Haricot Verts, Tarragon Cream, Hollandaise \$44

SAUTÉED STRIPED BASS

Hand Rolled Squid Ink Capellini, Oven Dried Tomato, Shallot Cream \$36

CREMA DE BLEU STUFFED FREE RANGE CHICKEN BREAST

Jersey Sweet Corn and Heirloom Peppers Succotash, Huitlacoche Sauce \$29

MEYER "LOCAL HARVEST" BEEF WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle, Purslane \$41

SEARED DUCK BREAST AND CONFIT LEG

Rainbow Chard and Couscous Timbale, Black Currant Sauce \$39

MUSTARD CRUSTED COLORADO RACK OF LAMB

Potato Mousseline, Asparagus, Coriander Carrot Coulis \$43

GRILLED 12OZ BISON RIB EYE

Cabernet-Herb Butter, Duck Fat Steak Fries and Brocolini \$45

STUFFED HEIRLOOM TOMATO*



Summer Vegetables Medley, Quinoa, Almonds, Sweet Peas \$28

**vegetarian*

TO SHARE

QUINOA

RAINBOW CHARD

POTATO MOUSSELINE

DUCK FAT STEAK FRIES

SWEET CORN SUCCOTASH

\$7

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