

# TRIOMPHE

## WINES BY THE GLASS

### SPARKLING

|                                                                                            |      |
|--------------------------------------------------------------------------------------------|------|
| <i>Barocco</i> , Prosecco di Valdobbiadene, NV, Veneto, Italy                              | \$13 |
| <i>Gruet, Brut, "Blanc de Noirs", Blanc de Noirs</i> , Méthode Champenoise, NV, New Mexico | \$15 |
| <i>Duc de Romet</i> , Brut, NV, Vallee de la Marne, France                                 | \$20 |
| <i>Pol Roger</i> , Brut, NV, Epernay, France                                               | \$22 |
| <i>Veuve Clicquot</i> , Brut, NV, Reims, France                                            | \$26 |

### WHITE

|                                                                                                     |      |
|-----------------------------------------------------------------------------------------------------|------|
| RIESLING, <i>Ovid Line North, Boundary Breaks</i> , 2012, Finger lakes, New York                    | \$13 |
| SANCERRE, <i>Domaine des Vieux Pruniers, Christian Thirot-Fournier</i> , 2013, Loire Valley, France | \$16 |
| SAUVIGNON BLANC, <i>Momo</i> , 2013, Marlbororough, New Zealand                                     | \$13 |
| PINOT GRIGIO, <i>D'Orsaria</i> , 2013, Friuli, Italy                                                | \$13 |
| CHARDONNAY, <i>Bonterra Vineyards</i> , 2012, Mendocino County, California                          | \$13 |
| BOURGOGNE BLANC, <i>Les Setilles, Olivier Leflaive</i> , 2011, Burgundy, France                     | \$16 |

### RED

|                                                                                |      |
|--------------------------------------------------------------------------------|------|
| RIOJA, <i>Cune, Crianza</i> , 2010, Spain                                      | \$12 |
| COTES DU RHONE, <i>Domaine de Montvac</i> , 2013, Rhône Valley, France         | \$13 |
| PINOT NOIR, <i>Talbot Kali Heart</i> , 2012, Monterey, California              | \$15 |
| MERLOT, <i>Ramsay</i> , 2012, Napa Valley, California                          | \$13 |
| MALBEC, <i>Punto Final Reserva, Bodegas Renacer</i> , 2011, Mendoza, Argentina | \$15 |
| CABERNET SAUVIGNON, <i>Silver Palm</i> , 2011, North Coast, California         | \$15 |
| BORDEAUX, <i>Château Trebiac</i> , 2009, Graves, France                        | \$15 |

## A TRIBUTE TO PROVENCE

### SHRIMP NIÇOISE OR GRILLED FLAT IRON STEAK SALAD + GLASS OF ROSÉ

#### SHRIMP NICOISE

*Quail Egg, Heirloom Tomato, Haricot Verts,  
Mesclun Greens, Aged Balsamic*

OR

#### GRILLED FLAT IRON STEAK

*White Corn Summer Salsa, Oven Dried Tomato*

PLUS

#### A GLASS OF ROSÉ

*CHATEAU COUSSIN "LA CROIX DU PRIEUR"  
Côtes de Provence, France, 2013*

\$25

*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

*3 Courses in 60 Minutes or Less*

## REVEL

*A summer indulgence*

FRISÉE SALAD

ROASTED WHITE CORN, MANGALITSA BACON

—

CREMA DE BLEU STUFFED FREE RANGE CHICKEN BREAST

JERSEY SWEET CORN AND HEIRLOOM PEPPERS SUCCOTASH, HUITLACOCHE SAUCE

or

DECONSTRUCTED BOUILLABAISSÉ

POACHED CLAMS, FRESH SQUID, STRIPED BASS, SHRIMP, FENNEL, SAFFRON BROTH

—

CRÈME BRÛLÉE

3 MYSTERIOUS FLAVORS

## BOUNTY

*A vegetable celebration*

“HARLEQUIN” GAZPACHO

VINE RIPE TOMATO AND POTATO-LEEK

—

STUFFED HEIRLOOM TOMATO

SUMMER VEGETABLES MEDLEY, QUINOA, ALMONDS, SWEET PEAS

—

WHITE PEACH AND SAUTERNES SOUP

PEACH SORBET, POUND CAKE CROUTONS

**\$44**

*Executive Chef Florian Wehrli*

*Please inform your server of any dietary restrictions, vegan option is available for the Bounty Menu*

# TRIOMPHE

## SMALL PLATES

### UMAMI OYSTERS (RI)

*Half dozen, Champagne Pearls, Fresh Horseradish \$19*

### ALMOND CRUSTED JUMBO SEA SCALLOPS

*Zucchini Spaghetti, Aronia Berry Beurre Blanc \$17*

### LOBSTER BISQUE "CAPPUCCINO"

*Watercress Sabayon \$14*

### "HARLEQUIN" GAZPACHO

*Vine Ripe Tomato and Potato-Leek \$12*

### WATERMELON AND FETA CHEESE

*Summer Greens, Pine Nuts, White Balsamic Dressing \$11*

### FRISÉE SALAD

*Roasted White Corn, Warm Mangalitsa Bacon Vinaigrette \$12*

### ROOFTOP GARDEN HEIRLOOM TOMATO NAPOLEON

*Hand Stretched Mozzarella, Hearts of Palm, Purple Basil and Balsamic Syrup \$15*

### FOIE GRAS AND SCALLOPS

*Seared Hudson Valley Foie Gras and Sea Scallops, Micro Greens, Porcini Cream \$19*

### BISON CARPACCIO

*Dijon Mustard, Tête de Moine Cheese \$16*

## LUNCHEON SALADS

**\$19**

### GRILLED FLAT IRON STEAK

*White Corn Summer Salsa, Oven Dried Tomato*

### SHRIMP NICOISE

*Quail Egg, Heirloom Tomato, Haricot Verts, Mesclun Greens, Aged Balsamic*

### FREE RANGE CHICKEN "CAESAR"

*Grilled Romaine Lettuce, Chive Caesar Dressing, Parmesan Crisp and Black Sea Salt Crisp*

*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 BOUILLABAISSSE 

*Poached Clams, Fresh Squid, Striped Bass, Shrimp, Fennel, Saffron Broth \$26*

SAUTÉED STRIPED BASS

*Hand Rolled Squid Ink Capellini, Oven Dried Tomato, Shaved Green Asparagus, Shallot Cream \$32*

SEA-TO-TABLE MAINE LOBSTER THERMIDOR

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

CREMA DE BLEU STUFFED FREE RANGE CHICKEN BREAST

*Jersey Sweet Corn and Heirloom Peppers Succotash, Huitlacoche Sauce \$27*

GRILLED 12OZ BISON RIB EYE

*Cabernet-Herb Butter, Duck Fat Steak Fries, Brocolini \$43*

MEYER "LOCAL HARVEST" BEEF WELLINGTON

*Crispy Crust, Foie Gras, Mushroom Duxelle, Purslane \$39*

STUFFED HEIRLOOM TOMATO\* 

*Summer Vegetables Medley, Quinoa, Almonds, Sweet Peas \$22*

*\*vegetarian*

EGG WHITE FRITTATA 

*Ratatouille, Fresh Farmer's Cheese, Red Pepper Coulis \$17*

HAND FORMED MEYER BURGER

*Green Peppercorn Sauce, Roasted Garlic Whipped Potatoes \$18*

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

*seared hudson valley foie gras \$8*

## 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