

TRIOMPHE

EPICUREAN MENU

AMUSE-BOUCHE

FOIE GRAS MOUSSE

Ernest Remy, Grand Cru Blanc de Noir Brut, Champagne, France, NV

RED FISH ROULADE

Domaines Schlumberger, Pinot Gris, Les Princes Abbes, France, 2013

PRESSED WATERMELON

Chateau Ste. Michelle, Eroica Gold, Columbia Valley, Washington, 2012

CHICKEN ROULADE

Paul et Jean – Marc Paston, Sancerre, Loire Valley, France, 2015

COLORADO RACK OF LAMB

La Chevaliere, Pinot Noir, Languedoc-Roussillon, France, 2013

OLD CHATHAM NANCY'S CAMEMBERT, GROUND CHERRY

Le Domaine Montirius, Cotes du Rhone, France, 2012

WHITE CHOCOLATE MOUSSE

Moscato d'Asti, DOCG, "I VIGNAIOLI DI S. STEFANO", Italy, 2013

7 course tasting \$85

Wine pairings \$35

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

TRIOMPHE

SMALL PLATES

EAST COAST OYSTERS (RI)

Half Dozen, Champagne Pearls, Fresh Horseradish \$19

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

CHATHAM MUSSEL AND ZUCCHINI FLOWERS

Summer Ale and Garlic Broth \$18

FROG LEGS PROFITEROLE

Wilted Greens and Hazelnut Garlic Butter \$16

JUMBO SEA SCALLOP

Cremini Cream \$18

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese \$16

FOIE GRAS MOUSSE AND DUCK RILLETTE TASTING \$19

Pickeled Vegetables

HEIRLOOM TOMATO

*Hearts of Palm and Tai Basil*VEG \$15*

SOUPS & SALADS

LOBSTER BISQUE EN CROUTE \$18

CHILLED HARLEQUIN SOUP

Jumbo Lump Crab, Cucumber Mint and Heirloom Tomato Gaspacho \$15

PRESSED WATERMELON SALAD

Local Feta Cheese and Purslane, Aged Balsamic \$14

SUMMER GREENS

*Rooftop Garden Flowers and Herbs, Fennel Pollen Vinaigrette *VEG \$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

ACADIAN RED FISH ROULADE

Watercress Cream, Zucchini Spaghetti, Wild Grain Risotto \$36

BARRAMUNDI

Vegetable Tian, Polenta Cake, Tomato and Garlic Concasse \$38

WHOLE MAINE LOBSTER THERMIDOR

Wilted Young Kale, Cremini, Hollandaise Gratinée \$52

SEARED LONG ISLAND DUCK BREAST

Fingerling Potato, Parsnip Puree, Raspberry Sauce \$39

ALMOND CRUSTED CHICKEN BREAST

Caperberries and Cherry Tomato Ragout, Spinach Speatzle \$36

GRASS-FED NEW YORK STRIP STEAK

Roesti Potatoes, Roasted Cauliflower, Butter Vigneron \$46

BEEF TENDERLOIN WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle, Young Vegetables \$44

MUSTARD COLORADO LAMB RACK

Rosemary Jus, Baby Squash, Dauphine Potatoes \$50

FAVA AND QUINOA CAKES**VEG*

Pickled Shallots, Wakame \$29

TO SHARE

ROASTED CAULIFLOWER

SUMMER SQUASH

FINGERLING POTATOES

SPINACH SPEATZLE

ROESTI POTATOES

DAUPHINE POTATOES

\$7