

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
DOMAINE TOLLOT-BEAUT, BOURGOGNE, FRANCE, 2011
SOR UGO, Super Tuscan, Tuscany, Italy, 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, Brut, NV, Vallee de la Marne, France	\$21
PIPER-HEIDSIECK, Brut, <i>Cuvée 1785</i> , NV, Reims, France	\$25

WHITE

RIESLING, <i>Ovid Line North, Boundary Breaks</i> , 2012, Finger lakes, New York	\$14
SANCERRE, <i>Paul ET Jean-Marc Pastou</i> , 2015, Loire Valley, France	\$16
SAUVIGNON BLANC, <i>Momo</i> , 2013, Marlbororough, New Zealand	\$13
PINOT GRIS, <i>Domaine Schlumberger</i> , 2013, Les Princes Abbés, France	\$14
CHARDONNAY, <i>Laguna, Russian River Valley</i> , 2014, Sonoma County, California	\$13
CHABLIS, <i>Domaine de Chantemerle</i> , 2014, France	\$15
BOURGOGNE BLANC, <i>J.J. Vincent</i> , 2014, BURGUNDY, FRANCE	\$16

RED

MERLOT, <i>Oberon</i> , 2013, Napa Valley, California	\$14
PINOT NOIR, <i>La Chevaliere</i> , 2013, Languedoc-Roussillon, France	\$16
MALBEC, <i>Trapiche</i> , 2012, Mendoza, Argentina	\$15
CABERNET SAUVIGNON, <i>Folie a Deux</i> , 2012, Sonoma County, California	\$16
COTES DU RHONE, <i>Le Domaine Montirius</i> , 2012, Rhône Valley, France	\$13
CHINON, <i>Les Pensées de Pallus</i> , 2012, Loire Valley, France	\$15
BORDEAUX, <i>Château Dubourg</i> , 2012, Saint-Emilion, France	\$15

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

TRIOMPHE

SMALL PLATES

EAST COAST OYSTERS

Half Dozen, Champagne Pearls, Fresh Horseradish \$19

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

FROG LEGS PROFITEROLE

Wilted Greens and Hazelnut Garlic Butter \$15

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese \$14

FOIE GRAS MOUSSE AND DUCK RILLETTE TASTING \$16

Pickeled Vegetables

JUMBO SEA SCALLOPS

Cremini Cream \$18

LOBSTER BISQUE EN CROUTE \$15

CHILLED HARLEQUIN SOUP

Jumbo Lump Crab, Cucumber Mint and Heirloom Tomato Gaspacho \$12

PRESSED WATERMELON SALAD *VEG

Local Feta Cheese and Purslane, Aged Balsamic \$13

SUMMER GREENS

Rooftop Garden Flowers and Herbs, Fennel Pollen Vinaigrette \$12

LUNCHEON SALADS

CHATHAM MUSSEL AND ZUCCHINI FLOWER SALAD

Summer Ale and Garlic Broth \$24

FREE RANGE CHICKEN "CAESAR"

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

DUCK CONFIT AND HEIRLOOM TOMATO SALAD

Heart of Palm, Tai Basil \$22

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MAIN PLATES

ACADIAN RED FISH ROULADE

Watercress Cream, Zucchini Spaghetti, Wild Grain Risotto \$26

BARRAMUNDI

Vegetable Tian, Polenta Cake, Tomato and Garlic Concasse \$29

WHOLE MAINE LOBSTER THERMIDOR

Wilted Young Kale, Cremini, Hollandaise Gratinee \$50

AMERICAN WAYGU FLAT IRON STEAK

Roesti Potatoes, Roasted Cauliflower, Butter Vigneron \$32

BEEF TENDERLOIN WELLINGTON

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

LAMB TENDERLOIN

Dauphine Potatoes, Baby Squash, Mustard Sauce \$29

ALMOND CRUSTED CHICKEN BREAST

Caperberries and Cherry Tomato Ragout, Spinach Speatzle \$28

FAVA AND QUINOA CAKES**VEG*

Pickled Shallots, Sea-weed Salad \$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

TO SHARE

ROASTED CAULIFLOWER

SUMMER SQUASH

FINGERLING POTATOES

SPINACH SPEATZLE

ROESTI POTATOES

DAUPHINE POTATOES

\$7

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