

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!

CORAVIN™ WINES

Thanks to Coravin™ Wine Access Technology, we proudly offer some of our finest wines by the glass, without ever pulling the cork

Faust, Cabernet Sauvignon
Napa Valley, 2011 \$24/glass



“Bright, smooth, and rich ruby color with captivating aromas of black currant, red cherry, and spice are lifted out of the glass. The wine is inviting with a supple mouth-feel and notes of cassis, dark chocolate and ripe berries. The layers of complexity continue to develop throughout a silky finish.” *Winemaker notes*

TRIOMPHE

EPICUREAN MENU

AMUSE-BOUCHE

FOIE GRAS MOUSSE

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

SKATE WING

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

GNOCCHI

Pinot Grigio, Attems, 2013, Venezia Giulia, Italy

RED ENDIVE

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

SWEET BREADS

Bordeaux, Château Trebiac, 2010, Graves, France

VENISON CHEEK

Cabernet Sauvignon, Faust, 2011, Napa Valley, California

TETE DE MOINE

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

WILDFLOWER HONEY FROZEN MOUSSE

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

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

GNOCCHI GRATIN

Cauliflower Cream, Shaved Black Truffle \$17

PORCINI CRUSTED JUMBO SEA SCALLOPS

Sweet Potato Pancakes \$17

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese \$16

CURED SALMON TERRINE

Goat Cheese and Green Lentil Salad \$19

HUDSON VALLEY FOIE GRAS MOUSSE

Green Apple, Sherry Gelée and Toasted Brioche \$24

RED KURI SQUASH, MUSHROOM AND CELERIAC "LASAGNA"

Sunchoke Sauce \$15

SOUPS & SALADS

LOBSTER BISQUE CAPPUCINO

Watercress Sabayon \$16

HARLEQUIN SOUP

Cumin-Carrot and Sunchoke, Candied Ginger, Smoked Duck Breast \$15

BRUSSEL SPROUTS

Warm Mangalitsa Bacon Vinaigrette, Hazelnut, Cremini Mushrooms \$14

RED ENDIVE AND MANDARIN SALAD

Honey Vinaigrette, Pomegranate \$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

ARCTIC CHAR

Blue Potato, Leeks, Bay Shrimp White Wine Sauce \$38

SKATE WINGS

Grilled King Oyster Mushroom, Ricotta Cavatelli, Brown Butter and Caper Sauce \$36

MANGALITSA BACON WRAPPED MONKFISH

Sea Beans, Black Trumpets, Peanut Potatoes, Bordeaux Foam \$44

LOBSTER AND VEAL SWEETBREADS PARMENTIER

Potato Mousseline, Pearl Onions, Thumbelina Carrots \$46

ROASTED PHEASANT BREAST

Farro, Braised Winter Vegetables, Bone Marrow Bordelaise \$29

BRAISED VENISON CHEEKS

Red Corn Gruau, Braised Endive, Crispy Shallots \$39

GRILLED BISON NEW YORK STRIP STEAK

Duck Fat Steak Fries, Brussel Sprouts, Cabernet-Herb Butter \$45

MEYER "LOCAL HARVEST" BEEF WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle, Roasted Baby Carrots \$41

STUFFED ARTICHOKE *vegetarian

Saffron, Wild Mushrooms, Leeks, Ricotta Cheese \$28

TO SHARE

GRILLED OYSTER MUSHROOMS

DUCK FAT STEAK FRIES

BRAISED ENDIVE

RED CORN GRUAU

ROASTED ROOT VEGETABLES

\$7