

# 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

**FAUST, Cabernet Sauvignon Napa Valley, 2011**



\$95



\$24

## SPARKLING

<i>Barocco, Prosecco di Valdobbiadene, NV, Veneto, Italy</i>	\$14
<i>Botani, Sparkling Muscat, Jorge Ordoñez &amp; Co, 2012, Sierras de Málaga, Spain</i>	\$15
<i>Domaine François Baur, Crémant d'Alsace, Brut Reserve, NV, Alsace, France</i>	\$16
<i>Duc de Romet, Brut, NV, Vallee de la Marne, France</i>	\$21
<i>Piper-Heidsieck, Brut, Cuvée 1785, Reims, France</i>	\$25

## WHITE

RIESLING, <i>Ovid Line North, Boundary Breaks, 2012, Finger lakes, New York</i>	\$14
SANCERRE, <i>Domaine des Vieux Pruniers, Christian Thirot-Fournier, 2013, Loire Valley, France</i>	\$16
SAUVIGNON BLANC, <i>Momo, 2013, Marlbororough, New Zealand</i>	\$13
PINOT GRIGIO, <i>Attems, 2013, Venezia Giulia, Italy</i>	\$14
CHARDONNAY, <i>Bonterra Vineyards, 2013, Mendocino County, California</i>	\$13
CHABLIS, <i>Jean-Marc Broccard, Domaine Sainte Claire, 2012, Burgundy, France</i>	\$15
BOURGOGNE BLANC, <i>Les Setilles, Olivier Leflaive, 2012, Burgundy, France</i>	\$17

## RED

MERLOT, <i>Ramsay, 2013, Napa Valley, California</i>	\$14
PINOT NOIR, <i>TALBOTT KALI HEART, 2012, MONTEREY, CALIFORNIA</i>	\$16
MALBEC, <i>PUNTO FINAL RESERVA, BODEGAS RENACER, 2012, MENDOZA, ARGENTINA</i>	\$16
CABERNET SAUVIGNON, <i>SILVER PALM, 2011, NORTH COAST, CALIFORNIA</i>	\$16
COTES DU RHONE, <i>DOMAINE DE MONTVAC, 2013, RHONE VALLEY, FRANCE</i>	\$13
CHINON, <i>Les Pensées de Pallus, 2011, Loire Valley, France</i>	\$15
BORDEAUX, <i>Château Trebiac, 2010, Graves, France</i>	\$15

*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*

## BOUNTY

**\$44**

HUDSON VALLEY FOIE GRAS MOUSSE  
*Green Apple, Toasted Brioche*

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BRAISED VENISON CHEEKS  
*Red Corn Gruau, Braised Endive, Crispy Shallots*

or

MANGALITSA BACON WRAPPED MONKFISH  
*Sea Beans, Black Trumpet Mushrooms, Peanut Potatoes*

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FROZEN PROFITEROLE  
*Pumpkin Spice and Walnut Ice Cream*

## HARVEST

**\$41**

RED KURI SQUASH, MUSHROOM, AND CELIAC "LASAGNA"

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STUFFED ARTICHOKE  
*Saffron, Wild Mushrooms, Leeks and Ricotta Cheese*

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FROZEN NOUGATINE  
*Caramelized Pistachio*

***Executive Chef Florian Wehrli***

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

# TRIOMPHE

## SMALL PLATES

### UMAMI OYSTERS (RI)

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

### HARLEQUIN SOUP

*Cumin-Carrot, Sunchokes, Duck Confit \$15*

### ONION SOUP GRATINEE

*Croutons, Gruyère Cheese \$15*

### LOBSTER BISQUE CAPPUCINO

*Watercress Sabayon \$14*

### PORCINI CRUSTED JUMBO SEA SCALLOPS

*Sweet Potato Pancakes \$17*

### HUDSON VALLEY FOIE GRAS MOUSSE

*Green Apple, Sherry Gelée and Toasted Brioche \$24*

### BISON CARPACCIO

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

### ESCARGOT

*Hazelnut Garlic Butter \$14*

### WINTER MESCLUN AND SHAVED BEET SALAD

*Honey Dressing \$12*

### BRUSSELS SPROUT

*Warm Mangalitsa Bacon Vinaigrette, Hazelnuts, Cremini Mushroom \$13*

## LUNCHEON SALADS

### BUTTER POACHED LOBSTER

*Mandarin, Red Endive, Arugula and Pomegranate \$32*

### PORK BELLY CONFIT

*Black Truffle Vinaigrette, Green Lentil, Tuscan Kale \$21*

### FREE RANGE CHICKEN "CAESAR"

*Charred Romaine Lettuce, Chive Caesar Dressing, Parmesan Crisp \$19*

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## MAIN PLATES

### SKATE WINGS

*Grilled King Oyster Mushroom, Ricotta Cavatelli, Brown Butter and Caper Sauce \$32*

### MANGALITSA BACON WRAPPED MONKFISH

*Sea Beans, Black Trumpets, Peanut Potatoes, Bordeaux Foam \$36*

### LOBSTER AND VEAL SWEETBREADS PARMENTIER

*Potato Mousseline, Pearl Onions, Thumbelina Carrots \$44*

### ROASTED PHEASANT BREAST

*Farro, Braised Winter Vegetables Bone Marrow Bordelaise \$27*

### BRAISED VENISON CHEEKS

*Red Corn Gruau, Braised Endive, Crispy Shallots \$29*

### GRILLED BISON NEW YORK STRIP STEAK

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

### MEYER "LOCAL HARVEST" BEEF WELLINGTON

*Crispy Crust, Foie Gras, Mushroom Duxelle, Baby Carrots \$39*

### STUFFED ARTICHOKE \*vegetarian

*Saffron, Wild Mushrooms, Leeks, Ricotta Cheese \$22*

### HAND FORMED SIRLOIN BURGER

*Green Peppercorn Sauce, Roasted Garlic Whipped Potatoes \$19*  
*add: cheddar, roquefort, gruyere, caramelized onions, mushrooms, bacon \$2*  
*seared hudson valley foie gras \$10*

## TO SHARE

### GRILLED OYSTER MUSHROOMS

### DUCK FAT STEAK FRIES

### BRAISED ENDIVE

### RED CORN GRUAU

### ROASTED ROOT VEGETABLES

**\$7**

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