

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

BAROCCO, <i>Prosecco</i> , NV, Veneto, Italy	\$14
BOTANI, <i>Sparkling Muscat</i> , Jorge Ordoñez & Co, 2012, Sierras de Málaga, Spain	\$15
DOMAINE FRANÇOIS BAUR, <i>Crémant d'Alsace</i> , Brut Reserve, NV, Alsace, France	\$16
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>Domaine des Vieux Pruniers, Christian Thiot-Fournier</i> , 2013, Loire Valley, France	\$16
SAUVIGNON BLANC, <i>Momo</i> , 2013, Marlbororough, New Zealand	\$13
PINOT GRIGIO, <i>Attems</i> , 2013, Venezia Giulia, Italy	\$14
CHARDONNAY, <i>Bonterra Vineyards</i> , 2013, Mendocino County, California	\$13
CHABLIS, <i>Jean-Marc Broccard, Domaine Sainte Claire</i> , 2012, Burgundy, France	\$15
BOURGOGNE BLANC, <i>Les Setilles, Olivier Leflaive</i> , 2012, Burgundy, France	\$17

RED

MERLOT, <i>Ramsay</i> , 2013, Napa Valley, California	\$14
PINOT NOIR, <i>Talbott Kali Heart</i> , 2012, Monterey, California	\$16
MALBEC, <i>Punto Final Reserva</i> , Bodegas Renacer, 2012, Mendoza, Argentina	\$16
CABERNET SAUVIGNON, <i>Silver Palm</i> , 2011, North Coast, California	\$16
COTES DU RHONE, <i>Domaine de Montvac</i> , 2013, Rhône Valley, France	\$13
CHINON, <i>Les Pensées de Pallus</i> , 2011, Loire Valley, France	\$15
BORDEAUX, <i>Château Trebiac</i> , 2010, Graves, 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

POWER LUNCH

3 Courses in 60 Minutes or Less

BOUNTY

\$44

HUDSON VALLEY FOIE GRAS MOUSSE
Green Apple, Toasted Brioche

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

or

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

FROZEN PROFITEROLE
Pumpkin Spice and Walnut Ice Cream

HARVEST

\$41

RED KURI SQUASH, MUSHROOM, AND CELERIAC "LASAGNA"

STUFFED ARTICHOKE
Saffron, Wild Mushrooms, Leeks and Ricotta Cheese

FROZEN NOUGATINE
Caramelized Pistachio

Executive Chef Florian Wehrli

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

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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, Duck Fat Steak Fries \$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