

# TRIOMPHE

## SMALL PLATES

### CAVIAR SELECTION

*Buckwheat Blinis, Quail Egg – Market Price*

### UMAMI OYSTERS (RI)

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

### LANGOUSTINE

*Leek Fondue, Saffron Sauce \$22*

### FROG LEGS PROFITEROLE

*Wilted Greens and Hazelnut Garlic Butter \$16*

### SEARED HUDSON VALLEY FOIE GRAS AND JUMBO SEA SCALLOP DUO

*Cremini Cream \$24*

### BISON CARPACCIO

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

### POACHED FARM EGG

*Pulled Short Ribs and White Bean Ragout \$19*

### WILD MUSHROOM FLAN

*Endive, Crispy Salsify, Parmesan \*VEG \$15*

## SOUPS & SALADS

### LOBSTER BISQUE EN CROUTE \$18

### HARLEQUIN SOUP

*Duck Prosciutto, Celery and Red Beets \$15*

### BRUSSEL SPROUT

*Caramelized Apple, Warm Mangalitsa Bacon Vinaigrette \$14*

### ARUGULA GREENS

*Pomegranate, Clementine, Pecan \*VEG \$13*

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

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## MAIN PLATES

### BRANZINO FILLET

*Wheat Berries, Caramelized Fennel, Brown Butter Sauce \$36*

### TILE FISH PAPILOTE

*Clementine, Jasmine Rice, Rutabaga, Almond Beurre Blanc \$38*

### WHOLE MAINE LOBSTER THERMIDOR

*Wilted Young Kale, Cremini, Hollandaise Gratinée \$52*

### ROASTED SQUAB

*Black Garlic Gnocchi, Roasted Carrots, Spinach Coulis \$39*

### STUFFED AMISH CHICKEN BREAST

*Great Hill Blue, Blue Potato Mousseline, Braised Endive \$36*

### DRY AGED GRASS-FED RIBEYE STEAK

*Roesti Potatoes, Roasted Cauliflower, Butter Vigneron \$50*

### BEEF TENDERLOIN WELLINGTON

*Crispy Crust, Foie Gras, Mushroom Duxelle, Winter Vegetables \$44*

### LAMB TENDERLOIN

*Dauphine Potatoes, Roasted Beets, Violet Mustard Sauce \$31*

### SAVOY CABBAGE ROULADE

*Winter Squash, Parmesan Crisp, Sherry Foam \*VEG \$31*

## TO SHARE

### ROASTED CAULIFLOWER

### ROOT VEGETABLES MEDLEY

### BRAISED ENDIVE

### WHEAT BERRY RAGOUT

### BLUE POTATO MOUSSELINE

### DAUPHINE POTATOES

**\$7**

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

# 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 CHEF FLORIAN

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® Certified stands for *Sanitas Per Escam*, or “Health Through Food” in Latin. SPE Certified is a unique third-party certification company that recognizes foodservice establishments for their commitment to sustainability and nutrition – and importantly, to their customers’ well-being. We are proud to be part of this food movement, and provide the highest quality ingredients in creative and thoughtful ways.

## CORAVIN 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  
GIVRY, Les Combes, Premier Cru, Burgundy, France, 2013  
SOR UGO, Super Tuscan, Tuscany, Italy, 2013



\$25