

TRIOMPHE

EPICUREAN MENU

AMUSE-BOUCHE

FROG'S LEG

J.J. Vincent, Burgundy, France, 2014

HARLEQUIN SOUP, CAVIAR

Le Domaine Montirius, Vallée du Rhône, France 2012

LANGOUSTINE

Sonoma-Cutrer, Russian River Ranches, Sonoma County, California, 2013

SQUAB

La Chevaliere, Pinot Noir, Languedoc-Roussillon, France, 2013

SHORT RIB

Faust, Napa Valley, California, 2012

OLD CHATHAM NANCY'S CAMEMBERT, APPLE

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

PEAR FRANGIPANE

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

7 course tasting \$85

Wine pairings \$35

***Allow ample time to savor this tasting menu, no substitutions
Please inform your server of any dietary restrictions***