

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.

Epicurean Tasting Menu

AMUSE-BOUCHE

PAN SEARED QUAIL

J.J. Vincent, Burgundy, France, 2015

BARRAMUNDI, ROASTED BUTTERNUT SQUASH

Pascal Jolivet, Sancerre, Loire Valley, France, 2015

ROASTED BEET

Naudin Tiercin, Chablis, France, 2014

FOWL CONFIT, POACHED EGG

Twenty Rows, Pinot Noir, Sonoma County, California, 2013

VENISON SHORT LOIN, ELDERBERRIES

Château Beau-Site, Saint-Estèphe, Bordeaux, France, 2012

OLD CHATHAM NANCY’S CAMEMBERT, QUINCE

Dashe, Late Harvest Zinfandel, Dry Creek Valley, California, 2014

JERSEY APPLE TARTE TATIN

Moscato d’Asti, DOCG, “I VIGNAIOLI DI S. STEFANO”, Italy, 2013

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***

PRIVATE DINING AVAILABLE IN OUR EVENT SPACE

#TRIOMPHENY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Please note; 20% gratuity is included for parties of 6 or more. For all Room charges, an 18% gratuity will be applied