

# 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

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PAN SEARED QUAIL

*Duc de Romet, Champagne, France, NV*

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BARRAMUNDI, ROASTED RUTABAGAS

*Domaine Gerard Millet, Sancerre, Loire Valley, France, 2016*

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FENNEL, ASPARAGUS, RED ENDIVE

*J.J. Vincent, Burgundy, France, 2015*

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SEA SCALLOPS

*Whitehaven, Sauvignon Blanc, Marlborough, New Zealand, 2016*

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DUCK BREAST, BLACK BERRIES COULIS

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

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OLD CHATHAM NANCY'S CAMEMBERT, PEARS

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

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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