

TRIOMPHE

DESSERTS

12

APPLE TART WITH ALMOND CREAM

Vanilla Ice Cream

Wine Suggestion: Tokaji "5 Puttonyos", Royal Tokaji, Hungary, 2009

CHOCOLATE LAVA CAKE

Raspberry Sorbet and Milk Chocolate Sauce

Wine Suggestion: Taylor Fladgate - Tawny 10 year

FROZEN PROFITEROLE

Pecan Gelato and Caramel Sauce

Wine Suggestion: Lustau, Amntillado, Los Arcos, Jerez-Xere Sherry

NEW YORK CHEESE CAKE

Balsamic and Blackberry Coulis

Wine Suggestion: Botani, Sparkling Muscat, Jorge Ordoñez, Spain, 2012

CROISSANT PUDDING "BELLE HELENE"

Poached Pear, Warm Chocolate Sauce

Wine Suggestion: Jurançon Moelleux, Domaine Cauhapé, France, 2011

GELATOS AND SORBETS

Almond Cookies

Wine Suggestion: Château La Clotte-Cazalis, Sauternes, France, 2007

FLAMBÉ BAKED ALASKA

Sorbets, Lemon Pound Cake, Brandy Cherries

To share \$18

Wine Suggestion: Moscato d'Asti, DOCG, "I Vignaioli Di S.Stefano", Italy, 2013

COFFEE & TEAS

TEAS, MIGHTY LEAF

Assorted Flavors \$5

COFFEE, GILLES ROASTERS, BROOKLYN, NY

Coffee \$5 Latte \$6 Cappuccino \$6 Espresso \$4 Double Espresso \$6

TRIOMPHE

DESSERT & FORTIFIED WINES

MOSCATO D'ASTI, DOCG, "I VIGNAIOLI DI S.STEFANO", ITALY, 2013

12

JURANÇON MOELLEUX "BALLET D'OCTOBRE", DOMAINE CAUHAPE, FRANCE, 2011

15

TOKAJI "5 PUTTONYOS", ROYAL TOKAJI, HUNGARY, 2009

24

LATE HARVEST ZINFANDEL, DASHE, DRY CREEK VALLEY, CALIFORNIA, 2012

15

Dow's, *VINTAGE PORTO, 1997*

45

D'OLIVEIRAS, VERDELHO, *VINTAGE MADEIRA, 1973*

55

THE RARE WINE COMPANY HISTORIC SERIES – *NEW YORK MALMSEY MADEIRA*

17

CASA ST. EUFEMIA- *SPECIAL RESERVE WHITE PORTO*

20

TAYLOR FLADGATE - *Tawny 10 year*

12

TAYLOR FLADGATE - *Tawny 20 year*

16

TAYLOR FLADGATE - *Tawny 30 year*

22

FONSECA - *Bin 27*

16

ALCYONE, VINEDO DE LOS VIENTOS, *TANNAT, URUGUAY, NV*

14

TRIOMPHE

CORDIALS

FRANGELICO
AMARETTO DI SARONNO
GRAND MARNIER
SAMBUCA
B&B

COGNAC

COURVOISIER VSOP
HENNESSEY VSOP
HENNESSEY XO
REMY MARTIN VSOP
BUSNEL CALVADOS
LARRESSINGLE XO ARMAGNAC

SINGLE MALT SCOTCH

TALISKER 10YR
LAPHROIG 10YR
OBAN 14YR
DALWHINNIE 15YR
GLENLIVET 12YR
GLENLIVET 18YR
MACALLAN 12YR
MACALLAN 18YR

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TRIOMPHE

DESSERTS

&

AFTER DINNER COCKTAILS

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,
Food Network’ *Chopped Champion* Chef Florian Wehrli celebrates
each and every ingredient.

