

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

GRILLED OCTOPUS, QUINOA SALAD
G.H. Mumm, Grand Cordon Rouge, Brut, Champagne, France, NV

BARRAMUNDI, PAPAYA, GINGER SAUCE
Domaine Gerard Millet, Sancerre, Loire Valley, France, 2016

RED AND YELLOW WATERMELON SALAD
Heitz Cellars, Chardonnay, Napa Valley, California, 2015

SEA SCALLOPS
Kato, Sauvignon Blanc, Marlborough, New Zealand, 2015

DUCK BREAST, RASPBERRY HONEY GLAZE
Twenty Rows, Pinot Noir, Sonoma County, California, 2013

OLD CHATHAM NANCY'S CAMEMBERT, PEARS
Dashe, Late Harvest Zinfandel, Dry Creek Valley, California, 2014

NEW YORK STYLE CHEESECAKE
Honig, Late Harvest Sauvignon Blanc, Napa Valley, California, 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