

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

GRILL OCTOPUS

*Quinoa Salad and Orange Coulis
Louis Pommery, Brut, Sparkling Wine, California*

BARRAMUNDI

*Purple Mash Potatoes, String Beans and Crab Meat Beurre Blanc
Heitz Cellars, Chardonnay, Napa Valley, California, 2015*

KALE AND GRILL PEACHES

*Candied Walnuts, Parmesan Cheese, Vinegar
Argilex de Gautier, Chenin Blanc, Vouvray Sec, Loire Valley, France, 2015*

SEA SCALLOPS

*Cremini Mushroom, Cream Sauce
Famille Guilhem, Héritage, Sauvignon Blanc, Pays d’Oc, France, 2016*

DUCK SWEET POTATOES

*Swiss Chard, Maple-Glaze
Twenty Rows, Pinot Noir, Sonoma County, California, 2013*

OLD CHATHAM NANCY’S CAMEMBERT, PEARS

Taylor Fladgate - Tawny 10 year

PANNA COTTA

*Berries Coulis
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