

TRIOMPHE

DESSERTS

12

PEACH TART

Peach Coulis, Vanilla Gelato

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

CHOCOLATE LAVA CAKE

Raspberry Sorbet and Milk Chocolate Sauce

Wine Suggestion: Taylor Fladgate - Tawny 10 year

FROZEN PROFITEROLE

White Chocolate Mousse and Warm Ganache

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

CROISSANT PUDDING

Poached Pear, Crème Anglaise Sauce

Wine Suggestion: Honig, Late Harvest Sauvignon Blanc, Napa Valley, California

VANILLA BEAN PANNA COTTA

Berries Coulis

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

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

15

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

15

LATE HARVEST SAUVIGNON BLANC, HONIG, NAPA VALLEY, CALIFORNIA, 2013

20

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

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.

