

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 and Orange Coulis
Pol Roger Brut, Epernay, Champagne, France, NV

ARTIC CHARD, FARRO, BOK CHOY

Caper Berries, Tomatoes, White Wine Sauce
Kung Fu Girl, Riesling, Washington State, 2016

GRILLED APPLE, BABY KALE

Candied Walnut, Roquefort Cheese Salad
Kato, Sauvignon Blanc, Marlborough, New Zealand, 2015

LOBSTER DUMPLING

Seaweed Salad, Ginger Beurre Blanc Sauce
Etude, Chardonnay, Carneros, California, 2013

DUCK, SWEET POTATOES

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

OLD CHATHAM NANCY'S CAMEMBERT, PEARS

Borges Porto - Tawny 10 year

PANNA COTTA

Berries Coulis
Margaridas, Moscato, Portugal, 2016

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