

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

BARRAMUNDI

Farro, Braised Endive and Crab Meat Beurre Blanc
Domaine Gerard Millet, Sancerre, Loire Valley, France, 2016

ASPARAGUS, FENNEL, BABY KALE

Candied Walnuts, Manchego Cheese, Citrus Vinegar
La Crema, Chardonnay, Monterey, California, 2015

LOBSTER DUMPLINGS

Seaweed Salad, Ginger Beurre Blanc Sauce
Kato, Sauvignon Blanc, Marlborough, New Zealand, 2017

DUCK A L' ORANGE

Jasmine Rice, Sauté' bok choy
Twenty Rows, Pinot Noir, Sonoma County, California, 2015

OLD CHATHAM NANCY'S CAMEMBERT, PEARS

Taylor Fladgate - Tawny 10 year

PANNA COTTA

Berries Coulis
Moscato d'Asti, DOCG, Italy, 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