

TRIOMPHE

BAR BITES

ASSORTED OLIVES 8

CARAMELIZED SPICED NUTS 6

LOCAL CHEESE & HANDCRAFTED SALUMI PLATTER 18

ESCARGOTS 14

Hazelnut Garlic Butter

EAST COAST OYSTERS 19

Half Dozen, Champagne Pearls, Fresh Horseradish

GRILLED 3 CHEESE PANINI 18

Gruyere, Cheddar, Mozzarella, Onion

CHICKEN & CHARRED ROMAINE "CAESAR" 19

Chive Caesar Dressing, Sea Salt Crips, Parmesan Tuile

BISON SLIDERS 17

Gruyere, Pickled Shallots

HAND FORMED MEYER BURGER 19

Green Peppercorn Sauce, Duck Fat Steak Fries

Add: *Cheddar, Roquefort, Gruyere, Caramelized Onions, Mushrooms, or Bacon 2*

Searched Hudson Valley Foie Gras 10

GRILLED OCTOPUS 19

Quinoa Salad, Orange Coulis

CLASSIC FRENCH ONION SOUP 18

Gruyere Cheese and Baguette

MESCLUN BEETS SALAD *VEG 15

Goat Cheese, Rum Raisin, Pistachios, Balsamic

BARRAMUNDI 29

Mashed Potatoes, Vegetables, Crab Meat Beurre Blanc

BREADED FREE RANGE CHICKEN BREAST 29

Mashed Potatoes, Saute Spinach, Cremini Mushroom Sauce

ROASTED SQUASH RISOTTO *VEG 29

Pistachio, Pumpkin Seed Oil

18% GRATUITY WILL BE ADDED FOR ALL ROOM CHARGES.

20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.

TRIOMPHE

SPECIALTY DRINKS

BEER

BROOKLYN BROWN ALE | AMSTEL LIGHT |

MONTAUK SEASONAL ALE | PILSNER

\$5

LAMBRUSCO | PROSECCO

\$8

JIM BEAM DRINKS

\$9

WINE

HOUSE RED OR WHITE

\$10

BURGER & BEER SPECIAL

PAIR A HAND FORMED MEYER BURGER WITH AN AWARD WINNING BEER FOR ONLY

\$21



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