

TRIOMPHE

DESSERTS

12

PLUM TART

*Crème Fraiche Gelato, Caramel Sauce,
Wine Suggestion: Tokaji "5 Puttonyos", Oremus Tokaji, Hungary, 2005*

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: Late Harvest Zinfandel, Dashe, Dry Creek Valley, California,*

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: Tenimenti Ca'Bianca, Moscato d'Asti, DOCG, Italy, 2016*

GELATOS AND SORBETS

*Almond Cookies
Wine Suggestion: Lustau, Amontillado, Los Arcos, Jerez-Xere Sherry*

FLAMBÉ BAKED ALASKA

*Sorbets, Lemon Pound Cake, Brandy Cherries
To share \$18
Wine Suggestion: Tenimenti Ca'Bianca, Moscato d'Asti, DOCG, Italy, 2016*

COFFEE & TEAS

TEAS, PALAIS DES THES
Assorted Flavors \$5

COFFEE, GILLES ROASTERS, BROOKLYN, NY
Coffee \$5 Latte \$6 Cappuccino \$6 Espresso \$4 Double Espresso \$6

TRIOMPHE

DESSERT & FORTIFIED WINES

TENIMENTI CA' BIANCA, MOSCATO D'ASTI, DOCG, ITALY, 2016

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*

22

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*

18

TRIOMPHE

CORDIALS

FRANGELICO	15
AMARETTO DI SARONNO	15
GRAND MARNIER	18
SAMBUCA	16
B&B	18

COGNAC

COURVOISIER VSOP	18
HENNESSEY VSOP	18
HENNESSEY XO	22
REMY MARTIN VSOP	20
BUSNEL CALVADOS	26

SINGLE MALT SCOTCH

TALISKER 10YR	21
LAPHROIG 10YR	23
OBAN 14YR	25
GLENLIVET 18YR	29
GLENMORANGIE 18YR	29
MACALLAN 12YR	22
MACALLAN 18YR	32
MACALLAN RARE CASK	40

AFTER DINNER COCKTAILS

IRISH COFFEE	15
WHITE RUSSIAN	16
BLACK MANHATTAN	16
AFTER DINNER DELIGHT	15
BRANDY ALEXANDER	16

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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,
we celebrate each and every ingredient.



Independently minded

