

# TRIOMPHE

## POST THEATER ON 44TH MENU

### AMUSE BOUCHE



#### ESCARGOT

*Hazelnut Garlic Butter*

*or*

#### BISON CARPACCIO

*Tête de Moine Cheese, Herb Salad, Dijon Mustard*

*or*

#### FENNEL, ASPARAGUS, RED ENDIVE \*VEG

*Orange Vinaigrette, Sunchoke Chips*



#### BARRAMUNDI

*Roasted Rutabagas, Bok Choy,  
Caper Berries, Cherry Tomatoes Ragout*

*or*

#### FREE RANGE CHICKEN

*Speatzle, Artichokes, Bacon Lardons, Spinach, Jalapeno*

*or*

#### LAMB TENDERLOIN

*Chamonix Potatoes, Seasonal Vegetables,  
Whole Grain Mustard Sauce*

*or*

#### QUINOA CAKES \*VEG

*Green Pea Sauce, Saffron Leeks*



#### CHOCOLATE LAVA CAKE

*Raspberry Sorbet, Milk Chocolate Sauce*

*or*

#### NEW YORK CHEESECAKE

*Balsamic, Blackberry Coulis*

\$65

*No substitutions. Please inform your server of any allergies or dietary restrictions.  
Available Mon-Fri after 8pm. Includes a complimentary champagne toast.*