

TRIOMPHE

NYC JUL 24–AUG 18
Restaurant
Week ²⁵
ANNIVERSARY

3 Courses: \$29 Lunch / \$42 Dinner

LUNCH \$29

GARDEN GREENS

Hearts of Palm, Lemon Vinaigrette

GAZPACHO

Tomatoes, Cucumber

ESCARGOT

Hazelnut Garlic Butter
(\$5 supplement)

TROUT ALMANDINE

Haricot Verts, Potato Mousseline

BREADED FREE RANGE CHICKEN

Israeli Couscous, Spinach

BRAISED SHORT RIBS

Burgundy Sauce, Speatzle, Summer Vegetables

VEGETABLE TIAN

*Wild Grains, Eggplant, Summer Squash,
Tomato Concasse, Parsnip Sauce*

STRAWBERRY SOUP, SORBET

WHILE CHOCOLATE PROFITEROLE

Warm Ganache

FLAMBÉED BAKED ALASKA

(for 2, \$4 supplement)

DINNER \$42

AMUSE-BOUCHE

GARDEN GREENS

Hearts of Palm, Lemon Vinaigrette

GAZPACHO

Tomatoes, Cucumber

ESCARGOT

Hazelnut Garlic Butter
(\$5 supplement)

TROUT ALMANDINE

Haricot Verts, Potato Mousseline

BREADED FREE RANGE CHICKEN

Israeli Couscous, Spinach

BRAISED SHORT RIBS

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Warm Ganache

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(for 2, \$4 supplement)

MIGNARDISES

RESTAURANT WEEK WINE SELECTION

\$42 PER BOTTLE

CHARDONNAY, *Domaine de Terra Vecchia, 2014, France*

SAUVIGNON BLANC, *Château Guilhem, 2016, France*

SYRAH, *Hanging Vine, 2013, California*