

# 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.

## Power Lunch

**\$44 on 44th**

**3 COURSES IN 60 MINUTES OR LESS**

CREAM OF MUSHROOM SOUP \*VEG  
*With Brioche Croutons*

or

MESCLUN AND BEETS SALAD \*VEG  
*Rum Raisin, Pistachio, Goat Cheese*

or

BISON CARPACCIO  
*Dijon Mustard, Tête de Moine Cheese*

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BARRAMUNDI

*Purple Mashed Potatoes, String Beans, Crab Meat Beurre Blanc*

or

LAMB TENDERLOIN

*Dauphine Potatoes, Vegetable Ragout, Mustard Sauce*

or

BREADED FREE RANGE CHICKEN

*Soft Polenta, Spinach, Cremini Mushrooms Sauce*

or

ROASTED SQUASH RISOTTO \*VEG  
*Pistachio, Pumpkin Seed Oil*

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PANNA COTTA  
*Berries Coulis*

or

FROZEN PROFITEROLES  
*White Chocolate Mousse, Warm Ganache*

or

ASSORTED SORBETS AND GELATOS

*Please inform your server of any dietary restrictions, vegan option is available for the Power Lunch*

PRIVATE DINING AVAILABLE IN OUR EVENT SPACE  
#TRIOMPHENY

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
Please note; 20% gratuity is included for parties of 6 or more. For all Room charges, an 18% gratuity will be applied*