

TRIOMPHE



NYC
Restaurant Week

LUNCH \$29

GARDEN GREENS
Heart of Palm, Lemon Vinaigrette

or

CREAM MUSHROOM SOUP
Brioche Croutons

or

ESCARGOT
Hazelnut Garlic Butter
(\$5 supplement)

TROUT ALMONDINE
String Beans, Potato Mousseline

or

BREADED FREE RANGE CHICKEN
Soft Polenta, Spinach, Mushroom Sauce

or

BRAISED SHORT RIBS
Burgundy Sauce, Speatzle, Winter Vegetables

or

ROASTED SQUASH RISOTTO
Pistachio, Pumpkin Seed Oil

STRAWBERRY SOUP, SORBET

or

WHITE CHOCOLATE PROFITEROLE
Warm Ganache

or

FLAMBÉED BAKED ALASKA
(for 2, \$4 supplement)

DINNER \$42

AMUSE-BOUCHE

GARDEN GREENS
Heart of Palm, Lemon Vinaigrette

or

CREAM of MUSHROOM SOUP
Brioche Croutons

or

ESCARGOT
Hazelnut Garlic Butter
(\$5 supplement)

TROUT ALMONDINE
String Beans, Potato Mousseline

or

BREADED FREE RANGE CHICKEN
Soft Polenta, Spinach, Mushroom Sauce

or

BRAISED SHORT RIBS
Burgundy Sauce, Speatzle, Winter Vegetables

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ROASTED SQUASH RISOTTO
Pistachio, Pumpkin Seed Oil

STRAWBERRY SOUP, SORBET

or

WHITE CHOCOLATE PROFITEROLE
Warm Ganache

or

FLAMBÉED BAKED ALASKA
(for 2, \$4 supplement)

RESTAURANT WEEK WINE SELECTION

\$42 PER BOTTLE

CHARDONNAY, *Smoke Tree, California, 2015*
BORDEAUX, *Château de Lastours, France, 2014*
SYRAH, *Bootleg, Prequel, California, 2014*