

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

RUTABAGA AND APPLES SOUP *VEG
With Maple Syrup

or

ASPARAGUS, FENNEL, KALE, CANDIED WALNUTS *VEG
Manchego Cheese, Citrus Vinaigrette

or

SMOKED SALMON CARPACCIO
Pickled Red Onions, Lemon Remoulade, Capers

BARRAMUNDI

Farro Braised Endive, Crab Meat Beurre Blanc

or

LAMB TENDERLOIN
Dauphine Potatoes, Vegetable Ragout, Mustard Sauce

or

BREADED FREE RANGE CHICKEN
Soft Polenta, Sautéed Spinach, Cremini Mushrooms Sauce

or

QUINOA CAKE*VEG
Roasted Romanesco, Parsnip Puree, Red Pepper Coulis

PANNA COTTA
Berries Coulis

or

FROZEN PROFITEROLES
White Chocolate Moose, 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*