

TRIOMPHE

4 COURSE \$44

LUNCH AND DINNER



ESCARGOT DE BOURGOGNE

Hazelnut Garlic Butter

Gruet, Brut, Blanc de Noir, Méthode Champenoise, NV, New Mexico

YELLOW AND RED WATERMELON DUO

Riesling, Ovid Line North, Boundary Breaks, 2012, Finger lakes, New York

SMOKED BACON WRAPPED SIRLOIN

Bone Marrow Demi

Potato Gratin, Creamed Spinach

Cabernet Sauvignon, Silver Palm, 2011, North Coast, California

WARM WALNUT BROWNIE

Chocolate Ganache, Bing Cherries

Late Harvest Zinfandel, Dashe, 2012, Dry Creek Valley, California

\$44 TASTING 44TH

\$20 WINE PAIRING

The Iroquois New York, 49 West 44th Street New York, NY 10036 212-453-4233

