

TRIOMPHE

POWER LUNCH

\$44 on 44th

3 COURSES IN 60 MINUTES OR LESS

HARLEQUIN SOUP

Stinging Nettles and Red Beet, Duck Prosciutto

or

ARUGULA GREENS

Pomegranate, Pecan

or

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese

STUFFED CHICKEN BREAST

Wild Ramps, Blue Potato Mousseline, Great Hill Blue Cheese

or

TILE FISH PAPILOTTE

Clementine, Jasmine Rice, Rutabaga, Almond Beurre Blanc

or

LAMB TENDERLOIN

Root Vegetables, Dauphine Potatoes, Purple Mustard Sauce

or

QUINOA CAKES, WAKAME AND FAVA BEANS *vegetarian

PROFITEROLE SANDWICH

Gelato, Passion Fruit Caramel

or

POACHED SECKEL PEAR

or

ASSORTED SORBETS AND GELATOS

Executive Chef Florian Wehrli

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

TRIOMPHE

SMALL PLATES

ARUGULA GREENS *VEG

Strawberries, Pecan, Crispy Shallots \$12

LOBSTER BISQUE EN CROUTE \$15

HARLEQUIN SOUP

Stinging Nettles and Red Beet, Duck Prosciutto \$12

DANDELIONS

Caramelized Apple, Warm Mangalitsa Bacon Vinaigrette \$13

POACHED FARM EGG

Pulled Short Ribs and White Bean Ragout \$15

SEARED HUDSON VALLEY FOIE GRAS AND JUMBO SEA SCALLOP DUO

Cremini Cream \$24

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese \$14

FROG LEGS PROFITEROLE

Wilted Greens and Hazelnut Garlic Butter \$15

WILD MUSHROOM FLAN *VEG

Endive, Crispy Salsify, Grana \$15

LUNCHEON SALADS

WHITE ASPARAGUS AND PRINCE EDWARDS ISLAND MUSSEL SALAD

Warm Vermouth Broth and Arugula Greens \$24

FREE RANGE CHICKEN "CAESAR"

Charred Romaine Lettuce, Chive Caesar Dressing, Parmesan Crisp \$21

WARM PULLED SHORT RIBS AND MUSHROOM SALAD

Baby Kale and Mustard Dressing \$22

Please note, 20% gratuity is included for parties of 6 or more. For all Room charges, an 18% gratuity will be applied

TRIOMPHE

MAIN PLATES

BRANZINO

Wheat Berries, Caramelized Fennel, Brown Butter Sauce \$29

TILE FISH PAPILLOTE

Clémentines, Jasmine Rice, Rutabaga, Almond Beurre Blanc \$27

WHOLE MAINE LOBSTER THERMIDOR

Wilted Young Kale, Cremini, Hollandaise Gratinee \$50

GRASS-FED NEW YORK STRIP STEAK

Roesti Potatoes, Roasted Cauliflower, Butter Vigneron \$42

BEEF TENDERLOIN WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle, Spring Vegetables \$36

LAMB TENDERLOIN

Dauphine Potatoes, Roasted Beets, Violet Mustard Sauce \$29

STUFFED CHICKEN BREAST

Wild Ramps, Blue Potato Mousseline, Great Hill Blue Cheese \$28

FAVA AND QUINOA CAKES**VEG*

Pickled Shallots, Spring Succotash, Sea-weed Salad \$29

HAND FORMED BURGER

Green Peppercorn Sauce, Duck Fat Steak Fries \$19

add: cheddar, roquefort, gruyere, caramelized onions, mushrooms, bacon \$2
seared hudson valley foie gras \$10

TO SHARE

ASPARAGUS

ROASTED CAULIFLOWER

ROOT VEGETABLES MEDLEY

WHEAT BERRY RAGOUT

BLUE POTATO MOUSSELINE

DAUPHINE POTATOES

\$7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness