

TRIOMPHE

POWER LUNCH

\$44 on 44th

3 COURSES IN 60 MINUTES OR LESS

CAULIFLOWER AND CHEESE PUMPKIN HARLEQUIN SOUP
Pumpkin Seed Oil and Cheese Crisp

or

ARUGULA *VEG

Kohlrabi Carpaccio and Sage Vinaigrette

or

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese

GUINEA HEN 'COQ AU VIN'

Marinated in Pinot Noir, Braised Vegetables and Potato Mousseline

or

BARRAMUNDI

Cassoulet, Grilled Bone Marrow, Carrots

or

LAMB TENDERLOIN

Dauphine Potatoes, Vegetable Ragout, Mustard Sauce

or

RUBY RED POLENTA CAKES*VEG

Parsnip Puree and Spaghetti Squash

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