



@trionpheNY



For further information:

Jenna Rigert
Jrigert@iroquoisny.com
212-453-4031

HOLIDAYS

Private Events and Receptions



Thanksgiving

Available November 21 to December 3rd 2015

\$95 per person

\$145 with wine pairings



*Menus are subject to change due to season or availability
Minimum Food and Beverage consumption applies,
All arrangements are subject to 8.875% sales tax and 21% service charge*

ESCARGOT DE BOURGOGNE

Hazelnut Garlic Butter

or

FOREST MUSHROOM FRICASSEE

Puff Pastry Shell

or

ROASTED BEET CARPACCIO*vegetarian

Tete de Moine Cheese and Sweet Potato Gaufrettes

BRUSSELS SPROUT SALAD

Warm Mangalitsa Bacon Dressing

or

CHESTNUT SOUP *vegetarian

Crème Fraiche and Caramelized Bosc Pear

CIDER BRINED HERITAGE TURKEY ROULADE

Leg Confit, Dried Fruit Stuffing, Roasted Yams, Root Vegetables

Traditional Gravy and Cranberry Chutney

or

BORDEAUX BRAISED SHORT RIBS

Gratin Dauphinois, Rustic Mirepoix, Bone Marrow and Red Wine Sauce

or

WILD ALASKAN SALMON

Blood Orange Sauce, Forbidden Rice and Wilted Greens

or

FALL SQUASH CAVATELLI

Aged Parmesan, Toasted Pine Nuts, Broccoli Rabe, Brown Butter

PECAN AND APPLE BUTTER CRUMB PIE

or

FROZEN PUMPKIN MOUSSE, WARM SPICED CHOCOLATE SAUCE

Holiday Lunch



MERRY TIMES LUNCH

ONION SOUP GRATINEE

Croutons, Gruyère Cheese
Or

CROUTE AUX CHAMPIGNON

Forest Mushroom Ragout, Brioche Toast, Tahoon
Cress
Or

ARUGULA GREENS

Pomegranate Dressing, Pecans

RAINBOW TROUT AMANDINE

Potato Dauphine, Wilted Greens, Butter Almond Sauce
Or

LAMB TENDERLOIN

Roesti Potatoes, Roasted Beets, Violet Mustard Sauce
Or

RISOTTO STUFFED PUMPKIN **vegetarian*

CREME BRULEE TRIO

Or

ASSORTED GELATOS AND SORBETS

COFFEE AND TEA

\$62 per person

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HOLIDAY CLASSIC

UMAMI OYSTERS (RI)

Champagne Pearls, Fresh Horseradish
Or

BLACK TRUFFLE, SOFT POACHED EGG

Duck Confit and Cranberry Bean Ragout
Or

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese

HARLEQUIN SOUP

Pumpkin Gruyere and Black Beans
Or

RUSSIAN KALE

Caramelized Apple, Bacon Vinaigrette

BEEF TENDERLOIN WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle
Or

CHICKEN ROULADE

Speatzle, Roasted Salsify, Chestnuts, Pan Jus
Or

MONKFISH TAIL

Carrot Puree, Purple Potato Mousseline, Kale Chip
Or

ROOT VEGETABLE PURSE

Smoked Tomato Sauce

PROFITEROLES

Milk Chocolate and Rum Mousse, Toasted Coconut
Or

HUDSON VALLEY APPLE CRUMB

Apple Cider Caramel, Pecan Gelato

COFFE, TEA and MIGNARDISES

\$75 per person

Holiday Dinners

3 COURSE DINNER

Includes 30 min cocktail reception, champagne toast and Chef's selection of Hors d'oeuvres

ONION SOUP GRATINEE

Croutons, Gruyère Cheese

Or

CROUTE AUX CHAMPIGNON

Forest Mushroom Ragout, Brioche Toast, Tahoon

Cress

Or

ARUGULA GREENS

Pomegranate Dressing, Pecans

RAINBOW TROUT AMANDINE

Potato Dauphine, Wilted Greens, Butter Almond Sauce

Or

LAMB TENDERLOIN

Roesti Potatoes, Roasted Beets, Violet Mustard Sauce

Or

RISOTTO STUFFED PUMPKIN *vegetarian

CREME BRULEE TRIO

Or

ASSORTED GELATOS AND SORBETS

COFFEE AND TEA

\$95 per person

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4 COURSE TASTING

Includes 30 min cocktail reception, champagne toast and Chef's selection of Hors d'oeuvres

UMAMI OYSTERS (RI)

Champagne Pearls, Fresh Horseradish

Or

BLACK TRUFFLE, SOFT POACHED EGG

Duck Confit and Cranberry Bean Ragout

Or

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese

HARLEQUIN SOUP

Pumpkin Gruyere and Black Beans

Or

RUSSIAN KALE

Caramelized Apple, Bacon Vinaigrette

BEEF TENDERLOIN WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle

Or

CHICKEN ROULADE

Speatzle, Roasted Salsify, Chestnuts, Pan Jus

Or

MONKFISH TAIL

Carrot Puree, Purple Potato Mousseline, Kale Chip

Or

ROOT VEGETABLE PURSE

Smoked Tomato Sauce

PROFITEROLES

Milk Chocolate and Rum Mousse, Toasted Coconut

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HUDSON VALLEY APPLE CRUMB

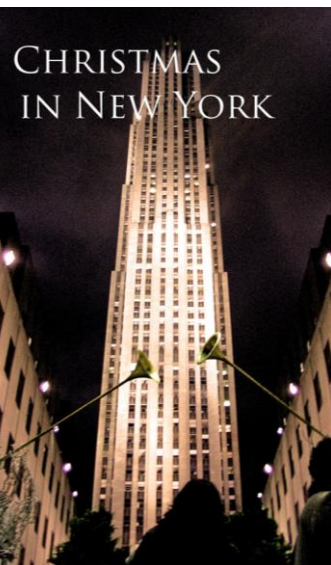
Apple Cider Caramel, Pecan Gelato

COFFE, TEA and MIGNARDISES

\$120 per person



Holiday Dinners



3 COURSE DINNER

Includes 30 min cocktail reception, champagne toast and Chef's selection of Hors d'oeuvres

ONION SOUP GRATINEE

Croutons, Gruyère Cheese

Or

CROUTE AUX CHAMPIGNON

Forest Mushroom Ragout, Brioche Toast, Tahoon

Cress

Or

ARUGULA GREENS

Pomegranate Dressing, Pecans

RAINBOW TROUT AMANDINE

Potato Dauphine, Wilted Greens, Butter Almond Sauce

Or

LAMB TENDERLOIN

Roesti Potatoes, Roasted Beets, Violet Mustard Sauce

Or

RISOTTO STUFFED PUMPKIN *vegetarian

CREME BRULEE TRIO

Or

ASSORTED GELATOS AND SORBETS

COFFEE AND TEA

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Or

ROOT VEGETABLE PURSE

Smoked Tomato Sauce

PROFITEROLES

Milk Chocolate and Rum Mousse, Toasted Coconut

Or

HUDSON VALLEY APPLE CRUMB

Apple Cider Caramel, Pecan Gelato

COFFE, TEA and MIGNARDISES

\$120 per person

Receptions Cocktails and Bar



Ultimate Winter Reception

\$65 per person / per hour

2 Hour minimum

Libations

Signature Holiday Cocktails
Full Lantern's Keep Classic Cocktails
Red And White Wine
Assorted Craft and Import Beers
Champagne

Hors d'oeuvres

Artisanal Cheese Platter
Assorted Crudités, White Bean
Marinated Lamb Tenderloin Skewers
Forest Mushroom Stuffed Profiteroles
Jumbo Lump Crab Crostini
Escargot "in a Blanket", Hazelnut Garlic Butter



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