



TRIOMPHE

DECEMBER 31ST, 2014

WELLFLEET OYSTER DUO

or

HUDSON VALLEY FOIE GRAS MOUSSE

Confit Quince and Sherry Gelée

or

SWEET POTATO GNOCCHI, PARMESAN CREAM

WILD PECONIC BAY SCALLOP AND LOBSTER GRATIN

or

BRAISED VENISON CHEEKS GREMOLATA

Dinosaur Kale Chips

or

TRUFFLE AND CAULIFLOWER VELOUTE

SEARED PHEASANT BREAST

Confit Chestnuts, Red Cabbage, Juniper Jus

or

HERB CRUSTED JOHN DORY

Osetra Caviar Sauce, Leek Flan, Marble Potatoes

or

GRASS-FED BEEF FILET MIGNON

Pearl Onion and Haricot Verts, Potato Blinis, Green Pepper Sauce

or

BUTTERNUT SQUASH NAPOLEON

Porcini Mushroom, Brussel Sprouts, Beurre Rouge

ENDIVE SALAD

Dijon Mustard Sauce, Bobolink Dairy Blue Cheese

GOLD DUSTED CHOCOLATE CORNET

Clementine Sorbet

or

FLAMBEED BAKED ALASKA

Luxardo Cherries

\$165 per person | \$145 per person after 9pm

Piper-Heidsieck Champagne Toast and Wine Pairings \$65/person

RESERVE YOUR TABLE TODAY 212-453-4233

Limited number of reservations available

49w. 44th Street, New York NY 10036 @triompheny

