

www.resident.com • April 2014 • Vol. 28, No. 4

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RESTAURANT ROUNDUP

By Hillary Latos

As spring is beginning to emerge ending one of the longest winters in the history of NYC, it's time to shake the blues and come out of hibernation to experience the myriad of flavors that NYC has to offer. From American comfort food to the elegant and classic Mediterranean cuisine, to the vibrant flavors of Korea, Thailand, and India to the exotic fiery flavors of Mexico & South America, the foodie scene is alive and well in NYC, and we have scoured the city and beyond to give you our favorites this month.

TRIOMPHE

Tucked away inside the historic Iroquois Hotel in Midtown is Triomphe, a modern French formal restaurant with a menu created by Swiss native, Executive chef Florian Wehrli. True to the French cuisine many of his signature dishes are infused with champagne or fine wines in inventive and elegant ways. The fresh East coast oysters are adorned with champagne pearls as its mignonette, as well as the seared foie gras and duck confit napoleon that is drizzled with a port reduction sauce. To whet the palette try the velvety harlequin cauliflower soup accented with black truffle. Chef Florian displays his ambitious talents with his main courses that take French haute cuisine to a new level. Crema de bleu stuffed beef tenderloin is paired with an onion marmalade, monk fish osso bucco has a pinot noir sauce, and Maine lobster is poached in butter sauce making for a rich finish. While everything is sourced locally, the menu changes seasonally to reflect the farm to table experience and surprise our palette with new flavors.

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