

TRIOMPHE

POWER LUNCH

\$44 on 44th

3 Courses in 60 Minutes or Less

ESCARGOT

Hazelnut Garlic Butter

or

MACHE AND WATERMELON RADISH AND NASTURTIUM SALAD

Elderflower Vinaigrette

or

HARLEQUIN SOUP

Sweet Pea and Beet-Fennel

RAINBOW TROUT AMANDINE

Potato Dauphine, Wilted Greens, Brown Butter and Almond Sauce

or

GRILLED LAMB TENDERLOIN

Watercress, Quinoa Salad

or

RICOTTA CAVATELLI *vegetarian

Oven Dried Tomatoes, Stinging Nettle Sauce

STRAWBERRY SOUP

Sorbet

or

WARM BROWNIE SUNDAE

Candied Orange and Vanilla Ice Cream

Executive Chef Florian Wehrli

Please inform your server of any dietary restrictions, vegan option is available for the Harvest Menu

TRIOMPHE

SMALL PLATES

UMAMI OYSTERS (RI)

Half Dozen, Champagne Pearls, Fresh Horseradish \$19

HARLEQUIN SOUP

Sweet Pea and Beet-Fennel \$15

LOBSTER BISQUE EN CROUTE \$18

JUMBO SEA SCALLOPS

Morel Cream, Sweet Potato Pancake \$17

SEARED HUDSON VALLEY FOIE GRAS

Pain Perdu, Rhubarb Compote \$24

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese \$16

ESCARGOT

Hazelnut Garlic Butter \$15

MACHE AND WATERMELON RADISH AND NASTURTIUM SALAD

Elderflower Vinaigrette \$13

DANDELION SALAD

Quail Egg, Warm Mangalitsa Bacon Vinaigrette \$14

LUNCHEON SALADS

FREE RANGE CHICKEN "CAESAR"

Charred Romaine Lettuce, Chive Caesar Dressing, Parmesan Crisp \$19

BUTTER POACHED MAINE LOBSTER

Asparagus, Mache, Elderflower Vinaigrette \$32

GRILLED LAMB TENDERLOIN

Dandelion, Watercress, Quinoa Salad, Quail Egg, Warm Mangalitsa Bacon Vinaigrette \$25

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

RAINBOW TROUT AMANDINE

Potato Dauphine, Wilted Greens, Brown Butter and Almond Sauce \$29

BUTTER POACHED WHOLE MAINE LOBSTER

Potato Napoleon and Haricot Verts, Tarragon Hollandaise \$48

SUSTAINABLY HARVESTED CHILEAN SEA BASS

Fava Bean and Wheat Berries Ragout, Salmon Caviar, Saffron Cream \$52

“DUTCH MORGAN” CHICKEN ROULADE

Morels, Spring Garlic, Confit Potatoes, Port Wine Sauce \$27

WILD GINGER MARINATED DUCK BREAST

Red Polenta Cake, Candy Beets, Raspberry and Rooftop Honey Reduction \$38

BLUE CHEESE STUFFED VEAL LOIN

Hasselback Potatoes, Asparagus Spears, Spring Garlic Jus \$42

BEEF TENDERLOIN WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle, Spring Medley \$39

RICOTTA CAVATELLI *vegetarian

Black Garlic, Oven Dried Tomatoes, Stinging Nettle Sauce \$26

HAND FORMED SIRLOIN 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

SPRING VEGETABLES RAGOUT

WILTED BITTER GREENS

ASPARAGUS

POLENTA CAKE

DUCK FAT FRIES

DAUPHINE POTATOES

\$7

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