

TRIOMPHE



NYC
Restaurant Week

LUNCH \$25

SUMMER GREENS, GOLD DROP TOMATOES

or

ESCARGOT

Hazelnut Garlic Butter

or

BISON CARPACCIO

or

LOBSTER BISQUE (\$5 supplement)

CHICKEN ROULADE

Brooklyn Summer Ale and Lemon Sauce, Couscous

or

RAINBOW TROUT

Stuffed with Ratatouille, Chamonix Potatoes

or

PETITE TENDERLOIN ROSSINI (\$6 supplement)

Black Truffle Bordelaise, Potato Mousseline

or

VEGETARIAN PURSE

Summer Vegetable, Quinoa, Smoked Tomato Sauce

STRAWBERRY SOUP, SORBET

or

CHOCOLATE AND PRALINE MOUSSE

or

FLAMBÉED BAKED ALASKA (for 2, \$8 supplement)

DINNER \$38

SUMMER GREENS, GOLD DROP TOMATOES

or

ESCARGOT

Hazelnut Garlic Butter

or

BISON CARPACCIO

or

LOBSTER BISQUE (\$5 supplement)

CHICKEN ROULADE

Brooklyn Summer Ale and Lemon Sauce, Couscous

or

RAINBOW TROUT

Stuffed with Ratatouille, Chamonix Potatoes

or

PETITE SIRLOIN ROSSINI (\$6 supplement)

Black Truffle Bordelaise, Potato Mousseline

or

VEGETARIAN PURSE

Summer Vegetable, Quinoa, Smoked Tomato Sauce

FRESH BERRY MILLE-FEUILLE

or

CHOCOLATE AND PRALINE MOUSSE

or

FLAMBÉED BAKED ALASKA (for 2, \$8 supplement)

RESTAURANT WEEK WINE SELECTION

\$38 PER BOTTLE

SAUVIGNON BLANC, *L'Escargot*, 2013, Côtes de Gascogne, France

CABERNET SAUVIGNON, *Dark Horse*, 2012, California

BEAUJOLAIS, *Domaine Dupeuble*, 2013, France