

# TRIOMPHE



**NYC**  
Restaurant Week

## LUNCH \$29

GARDEN GREENS  
Gold Drop Tomatoes, Lemon Balm

or

Cucumber and Mint  
GASPACHO

or

ESCARGOT  
Hazelnut Garlic Butter  
(\$5 supplement)

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BARAMUNDI  
Pea and Farro Risotto

or

AMISH CHICKEN ROULADE  
Quinoa and Sundried Tomato  
Tian

or

DUCK LEG CONFIT  
Raspberry Sauce  
Speatzle and Summer Vegetables

or

VEGETABLE TIAN  
Wild Grains, Eggplant, Summer Squash and Tomato  
Concasse, Caramelize Garlic Sauce

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STRAWBERRY SOUP, SORBET

or

WHITE CHOCOLATE PROFITEROLE  
Warm Ganache

or

FLAMBÉED BAKED ALASKA  
(for 2, \$4 supplement)

## DINNER \$42

AMUSE-BOUCHE

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GARDEN GREENS  
Gold Drop Tomatoes, Lemon Balm

or

Cucumber and Mint  
GASPACHO

or

ESCARGOT  
Hazelnut Garlic Butter  
(\$5 supplement)

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BARAMUNDI  
Pea and Farro Risotto

or

AMISH CHICKEN ROULADE  
Quinoa and Sundried Tomato  
Tian

or

DUCK LEG CONFIT  
Raspberry Sauce  
Speatzle, Summer Vegetables

or

VEGETABLE TIAN  
Wild Grains, Eggplant, Summer Squash Tomato  
Concasse, Caramelize Garlic Sauce

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STRAWBERRY SOUP, SORBET

or

WHITE CHOCOLATE PROFITEROLE  
Warm Ganache

or

FLAMBÉED BAKED ALASKA  
(for 2, \$4 supplement)

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MIGNARDISES

## RESTAURANT WEEK WINE SELECTION

\$40 PER BOTTLE

SAUVIGNON BLANC, *Remy Pannier, 2014, France*

BORDEAUX, *Château Laborde, 2012, France*

BEAUJOLAIS, *Domaine Dupeuble, 2013, France*