

TRIOMPHE

Traditional Triomphe Tasting

1st Course

roasted butternut squash soup with chestnuts & apple,
finished with a pedro ximenez reduction

seared sea scallops, porcini mushrooms with foie gras
butter

chicken livers, sherry braised onions and chestnut jam

2nd Course

spinach, candied walnuts, manchego, pear and hazelnut
vinaigrette

3rd Course

roasted acorn squash risotto, wild mushrooms, aged
parmesan and toasted pine nuts

filet mignon, gratin dauphinois, sautéed swiss chard and
lobster béarnaise

free range stuffed turkey breast and leg, cranberry
chutney, wild mushroom & chicken liver stuffing, sweet
potatoes, caramelized brussels sprouts and pan jus

4th Course

dulce de leche crème brûlée with berries

carrot cake, cream cheese frosting and apple cinnamon
coulis

chocolate mousse, orange mascarpone with coffee &
cognac infused lady fingers

\$85 per person
\$120 with wine pairings

For your convenience, all prix fixe menus are automatically charged a 20% gratuity

TRIOMPHE

Turkey “Four Ways” Tasting

1st Course

turkey liver mousse, brioche toast, micro arugula and
orange whiskey infused sauce

2nd Course

turkey confit over mâche salad with macintosh apple slaw

3rd Course

five spice free range stuffed turkey breast and leg, roasted
parsnip bread pudding, bourbon cranberry jam, sautéed
swiss chard and maple honey glaze

4th Course

pumpkin crème brûlée with candied almonds and
blackberries

***Please note; 5% of proceeds from the Turkey “Four Ways”
Tasting Menu will be donated to City Harvest, New York’s only
food rescue organization for over 30 years.***

\$85 per person
\$120 with wine pairings

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