

AN APHRODISIAC DINNER

UMAMI OYSTER ON THE HALF SHELL

Rose Water Mignonette

Piper-Heidsieck, Brut, Cuvée 1785, Reims, France NV

or

POACHED GREEN AND WHITE ASPARAGUS *Veg

Apple Blossom, Pomegranate

Domaine Billaud-Simon, Chablis, France 2014

LAUGOUSTINE

Caviar, Leeks, Saffron, Upland Cress

Hugel, Alsace, France, 2011

or

EDIBLE FLOWERS AND WATERMELON RADISHE SALAD *Veg

Fennel Pollen, Ginger Vinaigrette

Les Sétilles, Olivier Leflaive, Bourgogne Blanc, Burgundy, France, 2012

SLOW POACHED HAMACHI

Salmon Roe, Ricotta-Beet Cavatelli, Champagne Sauce

Eyrie, Pinot Gris, Oregon, 2013

or

OVEN ROASTED POUSSIN

Black Garlic Gnocchi, Candied Beets, Honey and Ginseng Jus

Marquis de C., Domaine de la Garrelière, 2011, Touraine, Loire Valley, France

or

CHÂTEAUBRIAND

Hollandaise Sauce, Dauphine Potatoes, Red Onion Marmalade and Young Vegetable

Faust, Cabernet Sauvignon, Napa Valley, California, 2012

or

TRUFFLE AND WILD MUSHROOM FLAN *Veg

Roasted Candy Beets, Wilted Spinach, Parmesan Crisp

Macari Vineyards, Dos Aguas, North Folk, Long Island, 2010

BANANA MOUSSE FLAMBÉ

Fig and Chocolate Sauce

Dashe, Late Harvest Zinfandel, 2012

TRIOMPHE

#triompheNY

Available Friday Evening February 12th
to Sunday February 14th

Call 212 453 4233 for reservation
Space is limited

\$120 per person / \$160 with wine
\$300 with wine for two