

TRIOMPHE

POWER LUNCH

\$44 on 44th

3 COURSES IN 60 MINUTES OR LESS

HARLEQUIN SOUP

Cauliflower and Red Beet, Duck Prosciutto

or

ARUGULA GREENS

Clementine, Pomegranate, Pecan

or

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese

STUFFED CHICKEN BREAST

Great Hill Blue Cheese, Blue Potato Mousseline, Braised Endive

or

TILE FISH PAPILLOTTE

Clementine, Jasmine Rice, Rutabaga, Almond Beurre Blanc

or

LAMB TENDERLOIN

Root Vegetables, Dauphine Potatoes, Purple Mustard Sauce

or

SAVOY CABBAGE ROULADE *vegetarian

PROFITEROLE SANDWICH

Gelato, Passion Fruit Caramel

or

POACHED SECKEL PEAR

or

ASSORTED SORBETS AND GELATOS

Executive Chef Florian Wehrli

Please inform your server of any dietary restrictions, vegan option is available for the Power Lunch

TRIOMPHE

SMALL PLATES

ARUGULA GREENS

*Pomegranate, Clementine, Pecan *VEG \$12*

LOBSTER BISQUE EN CROUTE \$15

HARLEQUIN SOUP

Cauliflower and Red Beet, Duck Prosciutto \$12

BRUSSEL SPROUT

Caramelized Apple, Warm Mangalitsa Bacon Vinaigrette \$13

POACHED FARM EGG

Pulled Short Ribs and White Bean Ragout \$15

SEARED HUDSON VALLEY FOIE GRAS AND JUMBO SEA SCALLOP DUO

Cremini Cream \$24

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese \$14

FROG LEGS PROFITEROLE

Wilted Greens and Hazelnut Garlic Butter \$15

WILD MUSHROOM FLAN

*Endive, Crispy Salsify, Parmesan \$15 *VEG*

LUNCHEON SALADS

FREE RANGE CHICKEN "CAESAR"

Charred Romaine Lettuce, Chive Caesar Dressing, Parmesan Crisp \$21

LANGOUSTINE SALAD

Leeks, Arugula and Saffron Sauce \$29

WARM PULLED SHORT RIBS AND MUSHROOM SALAD

Baby Kale and Mustard Dressing \$22

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

BRANZINO

Wheat Berries, Caramelized Fennel, Brown Butter Sauce \$29

TILE FISH PAPILLOTE

Clémentines, Jasmine Rice, Rutabaga, Almond Beurre Blanc \$27

WHOLE MAINE LOBSTER THERMIDOR

Wilted Young Kale, Cremini, Hollandaise Gratinee \$50

DRY AGED GRASS-FED RIBEYE STEAK

Roesti Potatoes, Roasted Cauliflower, Butter Vigneron \$48

BEEF TENDERLOIN WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle, Fall Vegetables \$36

LAMB TENDERLOIN

Dauphine Potatoes, Roasted Beets, Violet Mustard Sauce \$29

STUFFED CHICKEN BREAST

Great hill Blue Cheese, Blue Potato Mousseline, Braised Endive \$28

SAVOY CABBAGE ROULADE *VEG

Winter Squash, Chevre, Sherry Foam \$31

HAND FORMED 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

ROASTED CAULIFLOWER

ROOT VEGETABLES MEDLEY

BRAISED ENDIVE

WHEAT BERRY RAGOUT

BLUE POTATO MOUSSELINE

DAUPHINE POTATOES

\$7