

TRIOMPHE



NYC
Restaurant Week

LUNCH \$25

YOUNG KALE SALAD

or

TRADITIONAL ESCARGOT

Hazelnut Garlic Butter

or

CREAMY CELERY ROOT SOUP (Veg)

Cauliflower Chips and Black Truffle

or

FOIE GRAS AND SUNCHOKE MOUSSE (\$5 supplement)

ROASTED CHICKEN BALLOTINE

Blue Potato Mousseline, Roasted Cauliflower

or

PAN SEARED HAKE FILLET

Fennel Confit, Wheat Berries, Lemon Zest, Sherry

Foam

or

BRAISED SHORT RIBS

Burgundy Sauce, Speatzle and Mirepoix Crust

or

TRUFFLE RISOTTO (Veg)

Root Vegetable, Spinach Coulis

PEAR FRANGIPANE TART

or

ASSORTED CRÈME BRULEE

or

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

DINNER \$38

YOUNG KALE SALAD

or

TRADITIONAL ESCARGOT

Hazelnut Garlic Butter

or

CREAMY CELERY ROOT SOUP (Veg)

Cauliflower Chips and Black Truffle

or

FOIE GRAS AND SUNCHOKE MOUSSE (\$5 supplement)

ROASTED CHICKEN BALLOTINE

Blue Potato Mousseline, Roasted Cauliflower

or

PAN SEARED HAKE FILLET

Fennel Confit, Wheat Berries, Lemon Zest, Sherry

Foam

or

BRAISED SHORT RIBS

Burgundy Sauce, Speatzle and Mirepoix Crust

or

TRUFFLE RISOTTO (Veg)

Root Vegetable, Spinach Coulis

PEAR FRANGIPANE TART

or

ASSORTED CRÈME BRULEE

or

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

RESTAURANT WEEK WINE SELECTION

\$38 PER BOTTLE

SAUVIGNON BLANC, REMY PANNIER, 2013, LOIRE, FRANCE

CHARDONNAY RESERVE SPECIALE, GERDARD BETRAND, 2012, FRANCE

PINOT NOIR, LA CHEVALIERE LA ROCHE, 2013, PINOT NOIR, FRANCE

BEAUJOLAIS, DOMAINE DUPEUBLE, 2013, France