



PRIVATE DINING AT **TRIOMPHE**

Since its opening, Triomphe has carved out a reputation as one of New York's best kept secrets. Arguably the finest restaurant in the Theatre District, this gem now offers private dining in an intimate setting. The menu is created by Executive Chef Steven Zobel, who personally chooses each ingredient based on the seasons. Chef Zobel and his team are dedicated to creating a memory with each bite.

The restaurant offers dining for up to 50 guests seated comfortably and up to 75 guests for cocktail receptions. The intimate Library Room accommodates up to 10 guests dining board room style. Le Petit Triomphe offers dining for up to 27 guests seated comfortably and up to 40 guests for cocktail receptions. Menus are carefully chosen by our staff or can be personalized to tailor your every need. For more information, please contact our food and beverage manager at 212-453-4233

Triomphe
49 west 44th street
(between 5th-6th Avenue)
trionphe-newyork.com



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RESTAURANT INFORMATION

CUISINE

American with French Accents

AVG CHECK PER PERSON

\$60

RESERVATIONS

Recommended

SERVICE

Breakfast 7.30-10.30AM-
Lunch Mon.-Fri.
Dinner Mon.-Sat.

ATTIRE

Smart Casual

RESTAURANT SEATING

Main Dining Room 36 Seats
Private Dining Room 20 Seats
Bar Area 15 Seats

Private parties welcome

CREDIT CARDS

Amex-MC-Visa-Disc-DC
JCB-Travelers Checks

HANDICAP ACCESSIBLE

Yes

DELIVERY

No

CATERING

No

PRICE FIXE

Yes-Tasting Menu

PROPRIETOR

Iroquois Hotel
Manager, Patricia Valencia

CHEF

Steven Zobel

WINE LIST

80 Bottles-Smartly Chosen with California and France represented.

AWARDS

** New York Times
2008 Zagat Survey- Excellent
2008 Michelin Guide-Rated
Crains ** 1/2 Stars



One of Chef Steve Zobel's signature dishes. Pan seared Scallops with Foie Gras butter.

Located in the heart of the Theatre District, Triomphe has been impressing “foodies and tourists” alike since its opening in 2000. The reason for this is Executive Chef Steve Zobel. Chef Zobel is possibly New York’s most underrated chef whose “excellence” is readily evident in each dish he prepares. Combining French technique to American cuisine, the menu is bold and innovative, takes chances and is delicious. Triomphe, voted “Best Theatre District” restaurant by New York magazine, provides its guests with accommodations to dine at the bar area, the main dining room or in the private room. The venue’s “jewel box setting” makes Triomphe the perfect restaurant for couples looking for a very special evening or diners looking for a business lunch. Triomphe is a definite place to dine!

SIGNATURE DISHES: **Pan Seared Scallops**- Porcini mushrooms & foie gras butter.
Seared Coriander- Rusted Australian Lamb Rack with foie gras stuffed prunes.
Pan Roasted Squab- With roasted onions, carrots, creamy polenta & raspberry demi-glaze.
Grilled Salmon- With baked chevre, creamed spinach and sauteed mushroom caps.