



FALL FLAVORS PRIX-FIXE MENU

September 22 - October 5

First Course

Choice of:

FRENCH ONION SOUP GFF crouton, gruyère & provolone cheeses

BUTTERNUT SQUASH GFF creme fresh, pumpkin seeds

CAESAR GFF romaine, parmesan, garlic baguette, classic caesar dressing

ROASTED BEET GFF frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette



Second Course

Choice of:

RISOTTO GFF butternut squash, goat cheese, red wine glaze, pumpkin seeds

DIJON CHICKEN GFF panko crusted, butter dijon sauce, fried leeks, garlic mashed potatoes

BEEF BOURGUIGNON GFF sautéed carrots, demi-glace, crispy onions, garlic mashed potatoes

LAMB CHOP* GFF bone-in, mint jelly sauce, parmesan leek potatoes

SALMON* GFF port red onion marmalade, polenta cake, creamy cucumber & fennel salad

WALLEYE GFF seasonal aromatic vegetables, brown butter sauce



Third Course

Choice of:

CRÈME BRÛLÉE GFF vanilla cream, caramelized sugar

PEACH COBBLER grilled peach, cookie crumble topping

NEW YORK STYLE CHEESE CAKE spiced blueberry compote, lemon sugar

\$48 PER PERSON** Tax & Gratuity not included. No substitutions please. 090925



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A 20% service charge will be added for parties of 8 or more.

*Consumer advisory: item is served raw, under cooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness.

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