

HELLO JANUARY PRIX FIXE MENU



January 12–25

Starting at \$35 two courses | \$40 three courses

Wine Pairings \$10 two courses | \$15 three courses

Choice of Starter

FRENCH ONION SOUP **GFF** crouton, gruyère & provolone cheeses

LOBSTER BISQUE **GFF** sherry & chive oil + 2

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

WEDGE SALAD **GFF** baby iceberg, tomatoes, bacon, bleu cheese crumbles, choice of dressing

ROASTED BEET SALAD **GFF** frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette + 2

Choice of Entrée

TRIA FAVORITES

CHICKEN FRANÇAISE **GFF** parsley-caper lemon sauce, asparagus, parmesan leek potatoes 35 | 40

BEEF BOURGUIGNON **GFF** sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes 35 | 40

SALMON* **GFF** polenta cake, port red onion marmalade, creamy cucumber & fennel salad 35 | 40

WALLEYE **GFF** seasonal aromatic vegetables, brown butter sauce 40 | 45

PORK CHOP* **GFF** 14 oz dry-aged porterhouse, bourbon glaze, apple chutney, garlic mashed potatoes 40 | 45

VEAL MARSALA* **GFF** garlic butter noodles, baby spinach, wild mushrooms, marsala sauce 40 | 45

TOURNEDOS DIANE* **GFF** wild mushrooms, dijon brandy cream, parmesan leek potatoes 50 | 55

TOURNEDOS OSCAR* **GFF** béarnaise, crab & asparagus, parmesan leek potatoes 55 | 60

FILET MIGNON* **GFF** choice of garlic mashed or parmesan leek potatoes ~ 6 oz. 45 | 50 ~ 8 oz. 55 | 60

RIBEYE* **GFF** choice of garlic mashed or parmesan leek potatoes ~ 12 oz. 55 | 60

LAMB CHOPS* **GFF** mint jelly sauce, choice of garlic mashed or parmesan leek potatoes 55 | 60

SCALLOPS* **GFF** root vegetables, shaved brussels sprouts, kale, honey & balsamic glaze 55 | 60

LOBSTER **GFF** butternut squash risotto, asparagus, drawn butter, lemon ~ two 4 oz. tails 55 | 60

PETITE FILET* & LOBSTER TAIL **GFF** choice of garlic mashed or parmesan leek potatoes 65 / 70

Choice of Dessert

CRÈME BRÛLÉE **GFF** vanilla cream, caramelized sugar

NEW YORK STYLE CHEESECAKE spiced blueberry compote, lemon sugar

BREAD PUDDING brioche bread, raisins, salted caramel sauce ~ à la mode +2

CHOCOLATE SOUFFLÉ CAKE warm fudge center ~ à la mode +2

PEACH COBBLER grilled peaches, cookie crumble ~ à la mode +2

Menu items subject to change based on availability. While supplies last. Tax and gratuity not included.

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.

A MORRISSEY HOSPITALITY PROPERTY

Sweetheart Prix Fixe Menu

Love is on the menu at Tria! Celebrate love in all its flavors with our special three-course sweetheart menu starting at \$45.

Regular menu also available.

FEBRUARY 2 – 15

Restaurant Week

Savor the best of winter at Tria with a thoughtfully curated prix fixe menu, Starting at \$45 for MSP Magazine's Restaurant Week.

Regular menu also available.

FEBRUARY 23 – MARCH 2

Customer Appreciation

Celebrate great food and our amazing guests with a special three-course prix fixe menu starting at just \$40. It's our way of saying thank you for dining with us.

Regular menu also available.

MARCH 2 – 8

Spring Break Prix Fixe

Staying home for spring break? Make it a staycation and join us for our special two or three-course prix fixe menu, thoughtfully prepared \$35 two courses / \$40 three courses.

Regular menu also available.

MARCH 16 – 29

**MAKE YOUR RESERVATIONS FOR THESE
UPCOMING OFFERINGS TODAY!**