

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.

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!**