

SWEETHEART THREE-COURSE PRIX FIXE MENU



Available February 2-15
Starting at \$45 | Add Wine Pairings + \$12

First Course

(CHOICE OF ONE) ~ WINE PAIRING **Rose or Pinot Noir**

- FRESH OYSTERS*** **GFF** two fresh oysters, citrus mignonette, lemon
- OYSTERS ROCKEFELLER*** two grilled oysters, spinach & pernod cream, parmesan breadcrumbs
- TOMATO BRUSCHETTA BOURSIN** two artisan crostini, balsamic-marinated tomatoes, garlic, fresh basil
- HONEY BOURSIN SEARED DUCK CRISP** **GFF** two crisps, honey boursin, seared duck, cherry reduction
- SHRIMP COCKTAIL** **GFF** three shrimp, horseradish cream, cocktail sauce, watermelon radish
- 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

Second Course

(CHOICE OF ONE) ~ WINE PAIRING **Chardonnay or Syrah**

COMBO PLATTERS

- PETITE FILET* & GARLIC SHRIMP** **GFF** garlic mashed or parmesan leek potatoes 60
- PETITE FILET* & CRAB CAKE** garlic mashed or parmesan leek potatoes 60
- PETITE FILET* & LOBSTER TAIL** **GFF** choice of garlic mashed or parmesan leek potatoes 75

FEATURES

- CHILEAN SEA BASS** **GFF** spinach, mushrooms, tomatoes, caper lemon sauce 55
- CHATEAUBRIAND** **GFF** 7oz. sliced, lingonberry butter sauce, sautéed carrots, garlic mashed 65

TRIA FAVORITES

- CHICKEN FRANÇAISE** **GFF** parsley-caper lemon sauce, asparagus, parmesan leek potatoes 45
- BEEF BOURGUIGNON** **GFF** sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes 45
- SALMON*** **GFF** polenta cake, port red onion marmalade, creamy cucumber & fennel salad 45
- FILET MIGNON*** **GFF** choice of garlic mashed or parmesan leek potatoes ~ 6 oz. 55 ~ 8 oz. 65
- TOURNEDOS OSCAR*** **GFF** béarnaise, crab & asparagus, parmesan leek potatoes 65
- RIBEYE*** **GFF** garlic mashed or parmesan leek potatoes ~ 12 oz. 65
- SCALLOPS*** **GFF** root vegetables, shaved brussels sprouts, kale, honey & balsamic glaze 65
- LOBSTER** **GFF** butternut squash risotto, asparagus, drawn butter, lemon ~ two 4 oz. tails 65

Third Course

(CHOICE OF ONE) ~ WINE PAIRING **Dessert White or Grahams' Six Grapes Port**

- CRÈME BRÛLÉE** **GFF** vanilla cream, caramelized sugar
- SIGNITURE CHOMEUR PUDDING** butter cake, maple syrup, vanilla ice cream
- NEW YORK STYLE CHEESECAKE** spiced blueberry compote, lemon sugar
- CHOCOLATE SOUFLÉ CAKE** warm fudge center ~ à la mode +2
- STRAWBERRY DUET** **GFF** strawberry mascarpone mousse, two chocolate dipped strawberries

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

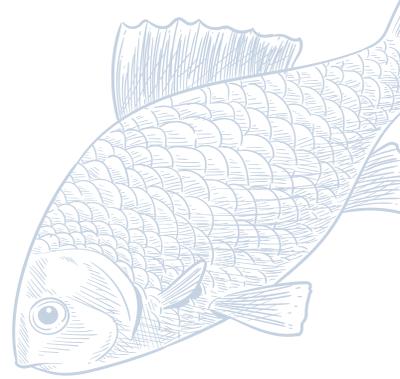
A 20% service charge will be added for parties of 8 or more.

*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

Lent

Join us during Lent for a specially curated prix fixe menu starting at \$35 featuring fresh seafood and seasonal flavors.



FRIDAYS, FEBRUARY 20 - APRIL 3

Restaurant Week

Savor winter's finest at Tria with a thoughtfully crafted prix fixe menu starting at \$45 for MSP Magazine's Restaurant Week.

Regular menu also available.

FEBRUARY 23 - MARCH 2

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

Easter

Celebrate Easter at Tria with a festive brunch buffet or an elegant dinner prix fixe, thoughtfully prepared for the holiday.

APRIL 5

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

