

SUMMER FLAVORS PRIX FIXE MENU



Available June 1 - 14

Starting at \$35 | Add Wine Pairings + \$12

First Course

CHOICE OF ONE | WINE PAIRING Rose or Pinot Noir

FRESH OYSTERS* GFF two fresh oysters, citrus mignonette, lemon

SHRIMP COCKTAIL GFF three shrimp, horseradish cream, cocktail sauce, watermelon radish

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

FRENCH ONION SOUP GFF crouton, gruyere & provolone cheeses

LOBSTER BISQUE GFF sherry & chive oil

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

SPRING ENTRÉE SALADS

GRILLED PEACH & CHICKEN GFF mixed greens, grilled chicken, grilled peaches, blackberries, candied walnuts, goat cheese, peach vinaigrette 35

ASIAN SEARED TUNA* GFF mixed greens, sesame crusted tuna, mandarin oranges, wonton crisps, red bell pepper, asian vinaigrette 40

CHARRED SALMON* GFF mixed greens, ginger soy-marinated salmon, spicy lemon aioli, red onions, heirloom tomatoes, champagne vinaigrette 40

SPRING FEATURED ENTRÉES

VEGETABLE RISOTTO GFF carrots, peas, asparagus, parmesan with chicken 40 ~ with shrimp 45

LINGUINI & MUSSELS GFF spinach, white wine garlic butter sauce 45

SALMON* GFF red pepper coulis, chive oil, seasonal aromatic vegetables 45

SEA BASS* GFF spinach, mushrooms, tomatoes, caper lemon sauce 55

OTHER TRIA FAVORITES

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

BEEF BOURGUIGNON GFF sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes 45

PORK CHOP* GFF 14oz. dry-aged porterhouse, bourbon glaze, apple chutney, garlic mashed potatoes 47

LAMB CHOPS* GFF mint jelly sauce, garlic mashed or parmesan leek potatoes 65

FILET MIGNON* GFF choice of garlic mashed or parmesan leek potatoes ~ 6 oz. 55 ~ 8 oz. 65

PETITE FILET* & GARLIC SHRIMP GFF garlic mashed or parmesan leek potatoes 60

RIBEYE* GFF 12 oz. garlic mashed or parmesan leek potatoes 65

Third Course

CHOICE OF ONE | WINE PAIRING Moscato or Grahams' Six Grapes Port

CRÈME BRÛLÉE GFF vanilla cream, caramelized sugar

STRAWBERRY RHUBARB CRISP GFF granola topping ~ à la mode +2

NEW YORK STYLE CHEESECAKE spiced blueberry compote, lemon sugar

CHOCOLATE SOUFLÉ CAKE warm chocolate center ~ 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

Father's Day

Treat Dad to a memorable Father's Day at Tria with a hearty brunch buffet featuring fresh, seasonal selections, or join us in the evening for a special prix fixe dinner made for celebrating together.

JUNE 21

Fourth of July Prix Fixe

Celebrate the Fourth of July at Tria with a special 3-course prix fixe menu starting at \$35 - thoughtfully crafted courses perfect for a festive summer celebration.

JULY 3 - 5

Restaurant Week

Celebrate the flavors of summer at Tria with a thoughtfully curated prix fixe menu, starting at \$45 for MSP Magazine's Restaurant Week.

regular menu also available

JULY 13 - 19

Customer Appreciation

Celebrate exceptional food and the guests who make it all worthwhile with a special three-course prix fixe menu starting at just \$40 — our way of saying thank you for dining with us.

regular menu also available

JULY 20 - 26

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