

FALL FLAVORS THREE COURSE PRIX FIXE MENU

Available September 21st – October 4th
Starting at \$40 | Add Wine Pairings + \$12



First Course

CHOICE OF ONE | WINE PAIRING Rose or Pinot Noir

- BOURSIN CROQUETTES mashed potato & cheese croquettes, four cheese mornay sauce & red pepper coulis
- SEARED DUCK CRISPS ^{GFF} honey boursin, cherry reduction
- BUTTERNUT SQUASH SOUP ^{GFF} creme fresh, pumpkin seeds
- 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

FEATURED FALL FLAVOR ENTRÉES

- RISOTTO ^{GFF} wild mushrooms, peas, boursin cheese, smoked paprika oil with chicken 40 ~ with shrimp 45
- UPSIDE DOWN CHICKEN POT PIE chicken, diced carrots, peas, onions, potatoes, velouté, herbs, puff pastry 40
- CHICKEN PARMESAN house marinara, melted mozzarella, linguine with parmesan cream sauce 45
- SALMON* ^{GFF} brussels sprouts, green beans, julienne red peppers, sweet ginger soy glaze 45
- LOBSTER LINGUINE 4oz lobster tail meat, lobster bisque, onion, bacon & chives 45

OTHER TRIA FAVORITES

- CHICKEN FRANÇAISE ^{GFF} parsley-caper lemon sauce, asparagus, parmesan leek potatoes 40
- LINGUINE & MUSSELS ^{GFF} spinach, white wine garlic butter sauce 45
- BEEF BOURGUIGNON ^{GFF} sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes 45
- WALLEYE ^{GFF} seasonal vegetables, brown butter sauce 47
- PORK CHOP* ^{GFF} 14oz. dry-aged porterhouse, bourbon glaze, apple chutney, garlic mashed potatoes 47
- LAMB CHOPS ^{GFF} bone-in, mint jelly sauce, parmesan leek potatoes 60
- FILET MIGNON* ^{GFF} choice of garlic mashed or parmesan leek potatoes 6 oz. 55 ~ 8 oz. 65
- RIBEYE* ^{GFF} 12 oz. choice of garlic mashed or parmesan leek potatoes 65
- PETITE FILET* & GARLIC SHRIMP ^{GFF} choice of garlic mashed or parmesan leek potatoes 60
- PETITE FILET* & LOBSTER TAIL ^{GFF} choice of garlic mashed or parmesan leek potatoes 70

Third Course

CHOICE OF ONE | WINE PAIRING Dessert White or Grahams’ Six Grapes Port

- CRÈME BRÛLÉE ^{GFF} vanilla cream, caramelized sugar
- NEW YORK STYLE CHEESECAKE spiced blueberry compote, lemon sugar
- MIXED BERRY COBBLER berries, white vanilla cake crumble topping ~ à la mode +2
- DUBAI CHOCOLATE SOUFFLE CAKE warm white chocolate pistachio cream center ~ à la mode +2

^{GFF} – denotes gluten-free friendly: menu items that can be made gluten-free upon request.
Those with severe allergies should note that we are not always able to avoid cross-contamination.

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.

Fall Restaurant Week



Celebrate the flavors of fall at Tria with a thoughtfully curated prix fixe menu, starting at \$45 for *Mpls. St. Paul Magazine's* Restaurant Week.

regular menu also available

OCTOBER 19 – 25

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

OCTOBER 26 – NOVEMBER 1

Thanksgiving



Join us for a special three-course Thanksgiving prix fixe menu and celebrate the holiday with flavor and warmth. Reservations recommended!

NOVEMBER 26

Santa Brunch



Experience the wonder of the holidays with our Santa Brunch - featuring visits from Santa, brunch buffet, and a festive hot chocolate bar.

Visit our website for event details

DECEMBER 5, 12 & 19 | 10AM – 2PM

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