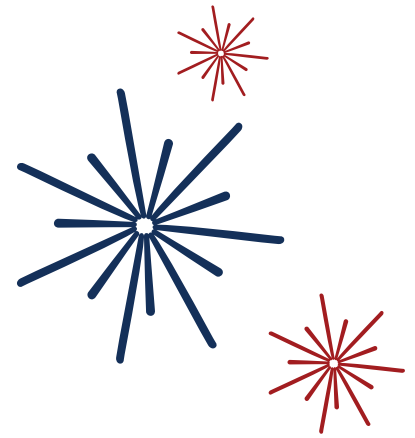




# BASTILLE DAY PRIX FIXE MENU

July 9th - July 14th



## First Course

Choice of:

**SALADE LYONNAISE** frisée, bacon lardon, soft boiled egg

**LOBSTER BISQUE** creme fraiche

## Second Course

Choice of:

**DUCK KOTSCHOUBEY** truffle cherry demi glace, brussels sprouts, bacon

**COQUILLES SAINT-JAQUES PARISIAN** scallop, white wine, truffle, potato

## Third Course

Choice of:

**TOURNEDOS DIANE** king oyster mushroom, cognac

**CORDON BLEU** chicken, green beans, brown butter potatoes, mushroom velouté

## Fourth Course

Choice of:

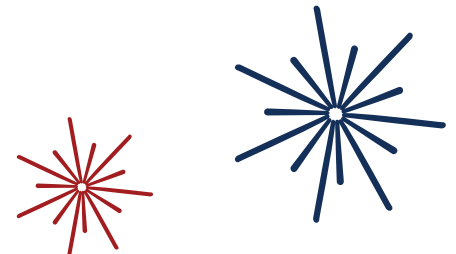
**CREPES SUZETTE** curacao caramel, strawberry mascarpone whipped cream, strawberry glaze, orange zest

**COUPE ROYALE** vanilla ice cream, bordeaux cherries, chantilly cream

**\$79.95 \*\* PER PERSON**

**OPTIONAL WINE PAIRINGS \$35**

Tax & Gratuity not included. No substitutions please. 060724



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\* Consumer Advisory: Items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. An 18% service charge will be added to parties of 9 or more.

A MORRISSEY HOSPITALITY PROPERTY