



# RESTAURANT WEEK DINNER MENU

## First Course

Choice of:

**CAESAR** Parmesan, Garlic Crouton

**BEET** Roasted Red & Golden Beets, Frisée, Goat Cheese, Candied Pistachios, White Balsamic-Honey Vinaigrette

**FRENCH ONION SOUP**

## Second Course

Choice of:

**BEEF BOURGUIGNON** Aromatic Vegetables, Shallot Demi-Glace, Garlic Mashed Potatoes & Crispy Fried Onions

**PAN ROASTED HALF CHICKEN** Garlic Mashed Potatoes, Seasonal Vegetables, Pan Jus

**RISOTTO** Wild Mushroom, Roasted Asparagus, Boursin, Paprika Oil

**NORWEGIAN SALMON** Sautéed Green Beans, Red Onions, Mashed Potatoes, White Wine Mustard Sauce

**WALLEYE** Beurre Noisette, Seasonal Vegetables

## Third Course

Choice of:

**CHEESECAKE** Spiced Blueberry Compote, Lemon Sugar

**CRÈME BRÛLÉE** Vanilla Cream, Caramelized Sugar

**CHOCOLATE GANACHE CAKE** Peanut Butter Ice Cream, Heath Topping, Fudge

**\$45\*\* PER PERSON**

Tax & Gratuity not included. No substitutions please. 060324

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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.

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