



TRIA 3-COURSE CHRISTMAS EVE PRIX FIXE MENU

Choice of Starter

KABOCHA SQUASH SOUP GFF
pepita & maple sour cream

FRENCH ONION SOUP GFF
crouton, gruyère & provolone cheeses

LOBSTER BISQUE GFF
sherry & chive oil

CAESAR SALAD GFF
romaine, parmesan, garlic baguette,
classic caesar dressing

SPINACH SALAD GFF
spinach, strawberries, spiced walnuts,
bleu cheese crumbles,
sweet onion vinaigrette

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

Choice of Entrée

HOLIDAY PLATTERS

PRIME RIB* GFF herb encrusted, garlic mashed potatoes, horseradish cream, au jus 10 oz. 55 ~ 16 oz. 65

SHELLFISH TRIO broiled cold water lobster tail, lump crab cake, seared sea scallops, creamy herb risotto 75

TRIA FAVORITES

CHICKEN FRANÇAISE lemon parsley caper sauce, asparagus, parmesan leek potatoes 45

BEEF BOURGUIGNON GFF sauteed carrots, crispy onions, demi-glace, garlic mashed potatoes 47

TOURNEDOS OF BEEF DIANE* GFF wild mushrooms, dijon brandy cream, parmesan leek potatoes 57

TOURNEDOS OF BEEF OSCAR* GFF béarnaise, crab & asparagus, parmesan leek potatoes 61

TOURNEDOS OF BEEF ROSSINI* GFF seared foie gras, black truffle, demi-glace, parmesan leek potatoes 65

FILET MIGNON* GFF garlic mashed potatoes 6 oz. 55 ~ 8 oz. 65

RIBEYE* GFF garlic mashed potatoes 12 oz. 61 ~ 18 oz. 75

ATLANTIC SALMON* GFF ginger honey bourbon glazed, brussels sprouts, fingerling potatoes 49

WALLEYE FILLET GFF brown butter sauce, aromatic vegetables 51

CHILEAN SEA BASS GFF roasted red pepper, shiitake mushrooms, spinach, chicken stock, truffle oil & butter 59

JUMBO SEA SCALLOPS* GFF creamy cheddar grits, bacon, peas, pearl onion confit, paprika oil 61

TRIA SURF & TURF COMBOS

PETITE FILET & CRAB CAKE vanilla cream, caramelized sugar

CHOCOLATE GANACHE CAKE peanut butter ice cream, heath topping, fudge

NEW YORK STYLE CHEESECAKE spiced blueberry compote, lemon sugar

ICE CREAM & SORBET today's house-made selections

Choice of Dessert

CRÈME BRÛLÉE
vanilla cream, caramelized sugar

CHOCOLATE GANACHE CAKE
peanut butter ice cream, heath topping, fudge

NEW YORK STYLE CHEESECAKE
spiced blueberry compote, lemon sugar

ICE CREAM & SORBET
today's house-made selections

A 20% service charge will be added to parties of 8 or more. A 4% surcharge has been added to your bill to contribute to the restaurant's efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity. Dinner 11-25-24

* Consumer advisory: items are served raw, under cooked or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

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