

# TRIO PRIVATE DINING MENU

G R I L L \$50 PER PERSON

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## SOUP & SALADS choice of

**SOUP OF THE DAY** chef's choice

**BACON & BLUE** iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing

**WALDORF** Granny Smith apples, candied walnuts, grapes, frisée, celery curls, tarragon aioli, sherry vinaigrette

**TRIO CAESAR** little gem lettuce, chopped egg, anchovies, parmesan crisp

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## ENTRÉES choice of

**FREE-RANGE CHICKEN BREAST** chicken sausage and cornbread stuffing, roasted Malibu carrots, pee wee potatoes, salsa verde, rosemary jus

**HICKORY SMOKED SALMON** lightly braised baby kale, creamy parsnip purée, jicama slaw, red onion, red pepper, cilantro, curried guava vinaigrette, cranberry coulis

**SMOKED SHORT RIB** Chianti braised and hickory smoked short rib, horseradish potato purée, Malibu carrots, haricots vert, red wine jus

**SEAFOOD CIOPPINO** baby clams, calamari, jumbo shrimp, sea scallops, tomato clam broth, pee wee potatoes, grilled crostini, garlic aioli

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## DESSERTS choice of

**APPLE DUMPLING** puff pastry, diced apples, cinnamon, raisin butter, chai spiced crème anglaise, housemade butterscotch sauce, ginger ice cream

**KEY LIME PIE** toasted coconut crust, mojito reduction, blackberry coulis, meringue brulee

**BLACK FOREST CAKE** black cherry buttercream, dark chocolate cake, whipped cream, sour cherry coulis