

TRIO PRIVATE DINING MENU

GRILL \$80 PER PERSON

APPETIZERS served family style, select three

OYSTERS Chef's featured oysters

ANTIPASTI roasted vegetables, basil pesto, olives, crostini, cheese and meats

FRIED CALAMARI artichoke hearts, olives, cherry peppers, haricots verts, pomodoro sauce

SHRIMP AND GINGER FRITTERS baby kale, red onions, spicy soy, chili garlic sauce

TUNA TARTARE NACHOS wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, tobiko

ROASTED CAULIFLOWER golden raisin tapenade, kalamata olives, basil, caramelized onion, pine nut vinaigrette

SOUP & SALADS choice of, select three

SOUP OF THE DAY Chef's choice

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

ARTISAN GREENS SALAD pomegranate seeds, mandarin orange supremes, goat cheese, spiced walnuts, pomegranate molasses vinaigrette

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

ENTRÉES choice of, select four

FILET MIGNON 7 oz, grilled, whipped potatoes, grilled asparagus, Chianti jus

BUTTERY CRACKER CRUSTED FLOUNDER crispy pee wee potatoes, haricots verts, lemon caper brown butter

PAN ROASTED HALF CHICKEN Free Bird half chicken, haricots verts, pee wee potatoes, baby carrots, preserved lemon jus

LAYERED EGGPLANT basil pesto, ricotta, mozzarella, mushroom pomodoro sauce, saba vinegar, Parmigiano-Reggiano

SESAME SEARED TUNA nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry

PAN ROASTED DAY BOAT SCALLOPS butternut squash puree, roasted brussels sprouts, bacon vinaigrette, charred lemon emulsion

SIDES served family style, select three

garlic whipped potatoes • triple cheese macaroni • swiss chard with roasted garlic • sautéed haricots verts
bacon braised collard greens • herbed hand-cut fries with duck fat hollandaise • fried brussels sprouts

DESSERTS served family style, select three

BROWN BUTTER PEAR CRISP brown butter pear compote, oatmeal and brown sugar streusel, vanilla ice cream

APPLE DUMPLING apple compote, puff pastry, chai anglaise, ginger ice cream, butterscotch sauce

KEY LIME PIE toasted coconut crust, mojito reduction, berry coulis, meringue brûlée

DARK CHOCOLATE TORTE gran marnier crème anglaise, luxardo cherry syrup, chocolate pearls, whipped cream