

TRIO PRIVATE DINING MENU

G R I L L \$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, pomodoro sauce

SHRIMP AND GINGER FRITTERS greens, 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

GREEK HEIRLOOM TOMATO greek yogurt tzatziki, kalamata olives, herbed feta, pita crisps

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

PAN ROASTED HALIBUT saffron risotto, grilled broccolini, roasted red peppers, lemon herb emulsion

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

"SECOND TO NONE" DAYBOAT SCALLOPS Eastern Shore sea scallops, sweet corn puree, fava bean and corn succotash, preserved lemon vinaigrette

SIDES served family style, select three

fava bean and corn succotash • sautéed haricots verts •
garlic whipped potatoes • fried brussels sprouts • triple cheese macaroni •
bacon braised collard greens • herbed hand-cut fries with duck fat hollandaise

DESSERTS served family style, select three

MIXED BERRY CRISP strawberries, blueberries, blackberries, oatmeal brown sugar streusel, orange zest, vanilla ice cream

STRAWBERRY SHORTCAKE strawberry compote, housemade shortcake, chantilly cream

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

MOLTEN CHOCOLATE CAKE warm chocolate cake, caramelized white chocolate mousse, luxardo cherry coulis