

# TRIO PRIVATE DINING MENU

## GRILL \$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

**TRIO CHOPPED** little gem lettuce, olives, roasted red peppers, hearts of palm, cucumber, truffled matchstick potatoes, 1000 island

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

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### ENTRÉES *choice of*

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

**HICKORY SMOKED SALMON** carrot puree, swiss chard, asparagus, sweet peas, heirloom carrots, red wine - balsamic reduction

**RED WINE BRAISED SHORT RIB** fava bean puree, spring vegetable ragout, trumpet mushroom, red wine jus

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

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### DESSERTS *served family style*

**STRAWBERRY SHORTCAKE** butter cake, strawberry compote, mint simple syrup, whipped cream

**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