

# TRIO PRIVATE DINING MENU

## GRILL

\$65 PER PERSON

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### APPETIZERS served family style, select two

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

**FRIED CALAMARI** artichoke hearts, olives, cherry peppers, pomodoro sauce

**SHRIMP FRITTERS** soy and ginger sauce, watercress, red onion, black and white sesame seeds

**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

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

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

### ENTRÉES choice of, select three

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

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

**LAYERED EGGPLANT** basil pesto, ricotta, mozzarella, mushroom pomodoro sauce, saba vinegar, parmesan

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

**DIVER SCALLOPS** roasted celery root purée, mushrooms, truffled frisée salad, pistachio brown butter

### SIDES served family style, \$3 per side, per person

honey balsamic roasted baby carrots • bacon braised collard greens  
garlic whipped potatoes • fried brussels sprouts • triple cheese macaroni  
wild foraged mushrooms • herbed hand-cut fries with duck fat hollandaise

### DESSERTS choice of, select three

**PEAR AND APPLE CRISP** almond streusel, vanilla bean ice cream

**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