

# TRIO

## PRIVATE DINING MENU

G R I L L \$50 PER PERSON

---

### 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

**TUSCAN KALE AND BEET** pickled beet, goat cheese, rice wine vinaigrette, spiced walnuts

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

---

### ENTRÉES

choice of

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

**HICKORY SMOKED SALMON** wild mushroom-soy broth, bok choy, spring vegetables, mushroom dumpling

**ALABAMA BBQ SHORT RIB** creamed summer corn, bacon braised collards, white bbq, Napa slaw

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

---

### DESSERTS

choice of

**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