

# TRIO PRIVATE DINING MENU

G R I L L \$80 PER PERSON

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## 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

**WOOD GRILLED ASPARAGUS** jumbo asparagus, frisée, brown butter croutons, pickled onions, shaved idiazabal, 63° egg, truffled sherry vinaigrette, taragon aioli

**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 ROCKFISH** saffron risotto, grilled broccolini, roasted red peppers, lemon herb emulsion

**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, Parmigiano-Reggiano

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

**DIVER SCALLOPS** sweet pea purée, roasted wild mushrooms, frisée, preserved lemon vinaigrette

## SIDES served family style, select three

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 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

**BLACK FOREST CAKE** black cherry buttercream, dark chocolate cake, whipped cream, sour cherry coulis