

TRIO PRIVATE DINING MENU

GRILL

\$65 PER PERSON

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 AND GINGER FRITTERS greens, red onions, spicy soy, chili garlic sauce

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, tarragon aioli

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, Parmigiano-Reggiano

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

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

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

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