

TRIO

G R I L L

RESTAURANT WEEK MENU

FIRST COURSE

choice of

TRUFFLED POTATO BISQUE

crispy prosciutto, saba, micro celery

ROASTED CAULIFLOWER

golden raisin tapenade, kalamata olives, basil, caramelized onion, pine nut vinaigrette

TRIO CAESAR

little gem lettuce, chopped egg, white anchovies, chopped egg, parmesan crisp

ENTRÉES

choice of

FREE RANGE HALF CHICKEN

haricots verts, pee wee potatoes, baby carrots, preserved lemon jus

HICKORY SMOKED ATLANTIC SALMON*

parsnip purée, baby kale, cranberry, apple celery slaw, curried guava vinaigrette

CIDER BRINED PORK LOIN

sweet potato purée, grilled broccolini, smothered onions, sauce Robert

DESSERTS

choice of

SALTED CARAMEL CRÈME BRÛLÉE

caramel custard, raw sugar, flaky sea salt

KEY LIME PIE

toasted coconut crust, mojito reduction, berry coulis, meringe brulee

ESPRESSO MOUSSE

dark chocolate fudge, whipped cream, chocolate crumble

\$35

CHEF'S TASTING MENU

FIRST COURSE

choice of

CHEF'S SPECIAL

daily selection

SOY GLAZED PORK BELLY

cucumber wakame salad, house pickled ginger, spicy aioli

TUNA TARTARE NACHOS*

wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, tobiko

ARTISAN GREENS SALAD

pomegranate seeds, mandarin orange supremes, goat cheese, spiced walnuts, pomegranate molasses vinaigrette

ENTRÉES

choice of

CHEF'S SPECIAL

daily selection

FILET MIGNON*

5 oz., whipped potatoes, grilled asparagus, red wine jus

SHRIMP AND GRITS

jumbo shrimp, tasso ham, stone ground grits, swiss chard, Cajun shrimp butter

RED WINE BRAISED SHORT RIB

celery root purée, baby carrot and mushroom ragout, red wine jus

DESSERTS

choice of

APPLE DUMPLING

chai anglaise, ginger ice cream, butterscotch sauce

PEAR AND APPLE CRISP

almond streusel, vanilla bean ice cream

DARK CHOCOLATE TORTE

crème anglaise, luxardo cherry syrup, chocolate pearls, whipped cream

\$55

RESTAURANT WEEK WINES - \$45

SAUVIGNON BLANC, CLOUDY BAY Pairs Well With: Hickory Smoked Atlantic Salmon

PIO CESARE, BARBERA D'ALBA Pairs Well With: Red Wine Braised Short Rib

CABERNET SAUVIGNON, BROWN FAMILY HERITAGE Pairs Well With: Filet Mignon

We are happy to accommodate dietary restrictions, but we kindly ask that you limit substitutions.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*