

TRIO PRIVATE DINING MENU

\$80 PER PERSON

GRILL

APPETIZERS served family style, select three

OYSTERS selection of local oysters from Virginia and Maryland

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

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

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

TRIO CAESAR red and green romaine, Caesar dressing, rustic grilled croutons, cured egg yolk

ENTRÉES choice of, select four

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

ANCHO CRUSTED HALIBUT butternut squash purée, grilled broccolini, brown butter sauce, chives

FREE RANGE CHICKEN chicken sausage and cornbread stuffing, roasted Malibu carrots, salsa verde, rosemary jus

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

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

DIVER SCALLOPS asparagus, spring onion and wild mushroom risotto, charred lemon emulsion

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

APPLE CRANBERRY COBLER apples, cranberries, oatmeal brown sugar streusel, orange zest, vanilla 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