

TRIO GRILL

RESTAURANT WEEK MENU

FIRST COURSE

choice of

HEIRLOOM TOMATO GAZPACHO

poached shrimp, spiced almonds, basil oil

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

LAYERED EGGPLANT

basil pesto, ricotta, mozzarella, mushroom pomodoro
sauce, saba vinegar, Parmigiano-Reggiano

HICKORY SMOKED ATLANTIC SALMON*

wild mushroom-soy broth, bok choy, baby vegetables,
mushroom dumpling

PAN ROASTED HALF CHICKEN

Free Bird half chicken, haricots verts, pee wee potatoes,
baby carrots, preserved lemon jus

DESSERTS

choice of

NEW YORK STYLE CHEESECAKE

macerated blueberries, graham cracker streusel

MIXED BERRY CRISP

strawberries, blueberries, blackberries,
oatmeal brown sugar streusel, orange zest, vanilla ice cream

ESPRESSO MOUSSE

dark chocolate fudge, whipped cream,
espresso-chocolate streusel

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CHEF'S TASTING MENU

FIRST COURSE

choice of

CHEF'S SPECIAL

daily selection

CHESAPEAKE FRIED OYSTERS*

crispy oysters, tabasco butter sauce, blue cheese slaw

GREEK HEIRLOOM TOMATO SALAD

heirloom tomatoes, cherry tomatoes, fresh housemade
mozzarella, fresh basil, saba, olive oil

ENTRÉES

choice of

CHEF'S SPECIAL

daily selection

FILET MIGNON*

5 oz, whipped potatoes, grilled asparagus, Chianti jus

SESAME SEARED TUNA*

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

GNOCCHI AND SUMMER RATATOUILLE

housemade gnocchi, eggplant, zucchini, tomato, spinach,
parmesan crisp

DESSERTS

choice of

KEY LIME PIE

toasted coconut crust, mojito reduction, blackberry coulis,
meringue brûlée

STRAWBERRY SHORTCAKE TRIFLE

strawberry compote, housemade shortcake,
chantilly cream

MOLTEN CHOCOLATE CAKE

warm chocolate cake, caramelized white chocolate mousse,
luxardo cherry coulis

- 55 -

FEATURED COCKTAIL | 12

PURSUIT OF HAPPINESS Leblon Cachaça rum, Campari, pineapple, lime

FEATURED RESTAURANT WEEK WINES

GRÜNER VELTLINER, HUBER 'OBERE STEIGEN' | PAIR WITH HICKORY SMOKED ATLANTIC SALMON, SESAME SEARED TUNA
CHARDONNAY, PAUL HOBBS 'CROSSBARN' | PAIR WITH LAYERED EGGPLANT, PAN ROASTED HALF CHICKEN
CABERNET SAUVIGNON, ORIN SWIFT 'PALERMO' | PAIR WITH FILET MIGNON

EXECUTIVE CHEF **EDDIE MARINE** | DIRECTOR OF OPERATIONS **DAVID SCHOEN**

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.*

METROPOLITAN HOSPITALITY GROUP