

TRIO PRIVATE DINING MENU

G R I L L

\$50 PER PERSON

SOUP & SALADS choice of

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

FREE-RANGE CHICKEN BREAST chicken sausage and cornbread stuffing, roasted Malibu carrots, pee wee potatoes, salsa verde, rosemary jus

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

SHORT RIB red wine braised short rib, carrot purée, spring peas, pearl onion, heirloom carrots, red wine jus

SEAFOOD CIOPPINO baby clams, calamari, jumbo shrimp, sea scallops, tomato clam broth, pee wee potatoes, grilled crostini, garlic aioli

DESSERTS choice of

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