

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

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

TRIO CAESAR little gem lettuce, chopped egg, anchovies, parmesan crisp

ENTRÉES choice of

PAN ROASTED HALF CHICKEN Free Bird half chicken, haricots verts, pee wee potatoes, baby carrots, preserved lemon jus

HICKORY SMOKED SALMON parsnip puree, baby kale, apple celery slaw, curried guava vinaigrette, cranberry coulis

RED WINE BRAISED SHORT RIB celery root puree, baby carrot & mushroom ragout, red wine jus, crispy onions

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

DESSERTS served family style

BROWN BUTTER PEAR CRISP brown butter pear compote, oatmeal and brown sugar streusel, vanilla ice cream

KEY LIME PIE toasted coconut crust, mojito reduction, berry coulis, meringue brûlée

DARK CHOCOLATE TORTE gran marnier crème anglaise, luxardo cherry syrup, chocolate pearls, whipped cream