

TRIO

SUMMER PRIVATE DINING MENU

\$80 PER PERSON

G R I L L

APPETIZERS select two

served family style

ANTIPASTI roasted vegetables, basil pesto, olives, crostini, cheese and meats

FLASH FRIED CALAMARI cherry peppers, artichokes, olives, Trio marinara

SOY GLAZED PORK BELLY cucumber wakame salad, furikake, spicy aioli

TUNA TARTARE NACHOS* wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko

SOUP & SALADS

SOUP OF THE DAY Chef's choice

BACON & BLUE iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing

TRIO CAESAR artisan romaine, Boquerones anchovies, parmesan crisp, housemade caesar dressing

ENTRÉES select three

CHICKEN MILANESE breaded chicken cutlet, baby arugula, shaved celery, red onion, fresh mozzarella pearls, sun dried tomato vinaigrette, shredded parmesan, lemon chicken jus

PISTACHIO CRUSTED SALMON* wilted baby spinach, garlic whipped potatoes, tomato tarragon butter

PAN SEARED SEA SCALLOPS* skillet corn, roasted mushrooms, corn puree, tomato persillade

RIGATONI PRIMAVERA English peas, asparagus, roman artichoke, roasted mushrooms, baby spinach, basil pesto, roasted red pepper butter, herbed breadcrumbs, parmesan

BONELESS RIBEYE* 14 oz CAB, whole roasted sweet shallot | +\$10 supplement

SIDES select one

served family style

garlic whipped potatoes • fried Brussels sprouts • triple cheese macaroni • jumbo asparagus • trio fries

ADDITIONAL SIDES \$3 per side, per person, served family style

DESSERTS

served family style

BOURBON PEACH COBBLER vanilla ice cream, Open Road Distilling Co. Independence bourbon caramel sauce, powdered sugar

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

CHOCOLATE HAZELNUT MOUSSE DOME hazelnut anglaise, candied hazelnuts, caramel praline ice cream, chocolate tuille

EXECUTIVE CHEF **ANTONIO CHAVARRIA** | ASSISTANT GENERAL MANAGER **GUSTAVO BARRANTES**

* These items may contain raw or undercooked ingredients. 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.
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

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