# SUMMER PRIVATE DINING MENU

\$90 PER PERSON

#### **APPETIZERS** select three

served family style

CLASSIC JUMBO SHRIMP COCKTAIL three chilled jumbo shrimp, cocktail sauce, lemon

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 four

DRY AGED ROASTED FREE BIRD CHICKEN colcannon potatoes, mustard chicken jus, grilled lemon SOY GLAZED CHILEAN SEABASS carrot ginger puree, garlic spinach, citrus beurre blanc SESAME SEARED TUNA\* nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry PAN SEARED DAYBOAT SCALLOPS\* skillet corn, roasted mushrooms, corn puree, tomato persillade BONELESS RIBEYE\* 14 oz Allen Brothers, whole roasted sweet shallot | +\$10 supplement FILET MIGNON\* 7 oz Allen Brothers, whipped potatoes, grilled asparagus, Chianti jus | +\$10 supplement

## **SIDES** select three

served family style

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

## **DESSERTS**

served family style

BOURBON PEACH COBBLER vanilla ice cream, bourbon caramel, 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 EDDIE MARINE | SENIOR GENERAL MANAGER REES FREIBERG