

TRIO

G R I L L

FALL
PRIVATE DINING MENU
\$60 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

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

ENTRÉES

choice of

DRY AGED ROASTED FREE BIRD CHICKEN colcannon potatoes, mustard chicken jus, grilled lemon

SMOKED SALMON FILET* pumpkin orzo risotto, pancetta, shaved Brussels sprouts, crispy sage, toasted pepitas

TEMPURA FRIED CAULIFLOWER crispy broccolini, parmesan cauliflower cream, golden raisins, parmesan crisp, rosemary gremolata, Calabrian chili vinaigrette

DESSERTS

served family style

APPLE 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 tuile

EXECUTIVE CHEF **DANE SEWLALL** | 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

TRIO 09.18.25