

TRIO

G R I L L

SUMMER
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

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

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

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 tuile

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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