

TRIO

G R I L L

SPRING 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

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

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

DESSERTS

served family style

MIXED BERRY CRISP oat streusel, strawberry coulis, vanilla ice cream

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

TRIO 04.09.26