#### **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

**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

**PAN SEARED SEA SCALLOPS\*** spaghetti squash, caramelized onions, roasted butternut squash, angel hair pasta, maple walnut brown butter

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

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

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 tuille

EXECUTIVE CHEF DANE SEWLALL | SENIOR GENERAL MANAGER REES FREIBERG