

TRIO

G R I L L

SPRING
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

CHILI SPICED TUNA* crispy rice, broccolini, kimchi, cilantro aioli, soy marinated cucumber, soy glaze

PAN SEARED SEA SCALLOPS* cauliflower puree, English peas, wilted romaine, charred cauliflower, caper brown butter relish

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

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 tuille

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