

TRIO

G R I L L

BRUNCH PRIVATE DINING MENU

\$55 PER PERSON

APPETIZERS select one

FRENCH ONION SOUP GRATINÉE savory beef & onion broth, brown butter croutons, gruyere, mozzarella

HEIRLOOM TOMATO SALAD bocconcini mozzarella, cucumber, red onion, fresh basil, aged balsamic

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

YOGURT PARFAIT Greek yogurt, honey almond granola, macerated berries, honey drizzle, fresh mint

ENTREES select one

CRAB & SPINACH OMELET gruyere cheese, fines herbes, hollandaise, mixed greens

CRAB CAKE BENEDICT* English muffin, poached eggs, old bay hollandaise, grilled asparagus, home fries

STEAK & EGGS* 7oz Allen Brothers NY strip, two eggs any style, asparagus, home fries, hollandaise

SOY GLAZED CHILEAN SEABASS carrot ginger puree, garlic spinach, citrus beurre blanc

HICKORY SMOKED ATLANTIC SALMON* corn, bacon & scallion risotto, smoked tomato butter, basil oil

DESSERTS select one

BOURBON PEACH 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 **EDDIE MARINE** | SENIOR GENERAL MANAGER **REES FREIBERG**

* 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 05.29.25