

RESTAURANT WEEK MENU

FIRST COURSE

choice of

SOUP OF THE DAY

daily selection

GRILLED ASPARAGUS

shaved fennel, parmesan, frisée, soft boiled egg, crispy prosciutto, pickled red onions, roasted garlic aioli

TRIO CAESAR

red and green romaine, classic Caesar dressing, rustic grilled croutons, white anchovies, cured egg yolk

ENTRÉES

choice of

POLYNESIAN GRILLED PORK LOIN

pineapple brined, grilled pork loin, Hawaiian sweet roll panzanella, housemade sweet and sour sauce

HICKORY SMOKED ATLANTIC SALMON*

purple sticky rice, curried guava vinaigrette, jicama slaw

SMOKED SHORT RIB

creamy corn bread purée, bacon braised collard greens, grilled peach bbq, apple celery slaw

DESSERTS

choice of

KEY LIME PIE

toasted coconut crust, mojito reduction, blackberry coulis, meringue brûlée

LEMON & POPPYSEED CAKE

Meyer lemon curd, blueberry compote, vanilla ice cream, graham cracker streusel

ESPRESSO MOUSSE

dark chocolate, whipped cream, crispy chocolate chip cookies

- 35 -

CHEF'S TASTING MENU

FIRST COURSE

choice of

CHEF'S SPECIAL

daily selection

CEVICHE*

halibut, pineapple, peppers, avocado, plantain chips

LOCAL HEIRLOOM TOMATO SALAD

heirloom tomatoes, cherry tomatoes, fresh housemade mozzarella, fresh basil, saba, olive oil

ENTRÉES

choice of

CHEF'S SPECIAL

daily selection

FILET MIGNON*

whipped potatoes, grilled asparagus, chianti jus

SESAME SEARED TUNA*

nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry

ANCHO CRUSTED HALIBUT

sweet corn coulis, warm couscous and watercress salad, scallion pesto, crispy shallots

DESSERTS

choice of

CHEF'S SPECIAL

daily selection

STRAWBERRY CHEESECAKE TRIFLE

dark chocolate cookie crust, chocolate ganache, strawberry jam, whipped cream

BLACK FOREST CAKE

black cherry buttercream, dark chocolate cake, whipped cream, sour cherry coulis

- 55 -

FEATURED COCKTAIL | 14

TRIO MANHATTAN Bulleit Rye whiskey, Carpano Antica sweet vermouth, Fee Brothers whiskey barrel-aged bitters
Voted Northern Virginia Magazine's "Best of NoVA 2017: Manhattan"

FEATURED RESTAURANT WEEK WINES

ALBARIÑO, DO ZOE | PAIR WITH POLYNESIAN GRILLED PORK LOIN, SESAME SEARED TUNA
SAUVIGNON BLANC, CLOUDY BAY | PAIR WITH HICKORY SMOKED ATLANTIC SALMON, ANCHO CRUSTED HALIBUT
ZINFANDEL, ROMBAUER | PAIR WITH SMOKED SHORT RIB, FILET MIGNON

We are happy to accommodate dietary restrictions, but we kindly ask that you limit substitutions.

**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.*