

TRIO FALL PRIVATE DINING MENU

G R I L L \$65 PER PERSON

APPETIZERS served family style, select two

ANTIPASTI roasted vegetables, basil pesto, olives, crostini, cheese and meats

FRIED CALAMARI artichoke hearts, olives, cherry peppers, pomodoro sauce

SOY GLAZED PORK BELLY cucumber wakame salad, house pickled ginger, spicy aioli

FRIED BRUSSELS SPROUTS roasted butternut squash, apple vinaigrette, spiced pecans

SOUP & SALADS choice of, select three

SOUP OF THE DAY Chef's choice

BACON & BLUE iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing

BABY SPINACH SALAD fuji apples, spiced pecans, roasted butternut squash, goat cheese, red onion, chopped egg, warm bacon vinaigrette

TRIO CAESAR artisan romaine, Boquerones anchovies, parmesan crisp

ENTRÉES choice of, select three

FILET MIGNON 6 oz, grilled, whipped potatoes, grilled asparagus, Chianti jus

GRILLED CHICKEN PAILLARD baby spinach, macerated sultana raisins, prosciutto, pine nuts, shaved parmesan, parsley caper relish.

HICKORY SMOKED SALMON sweet potato and apple hash, roasted sweet potato puree, apple cider sherry reduction

PAN SEARED SCALLOPS autumn risotto, butternut squash puree, hazelnut brown butter

SIDES served family style, \$3 per side, per person

garlic whipped potatoes • fried brussels sprouts •
triple cheese macaroni • creamed spinach • roasted acorn squash •
herbed hand-cut fries with duck fat hollandaise

DESSERTS

APPLE COBBLER vanilla ice cream, butterscotch sauce

KEY LIME PIE toasted coconut crust, mojito reduction, berry coulis, meringue brûlée

DARK CHOCOLATE TORTE gran marnier crème anglaise, luxardo cherry syrup, chocolate pearls, whipped cream