

TRIO

G R I L L

TO-GO PRIX FIXE
3 Courses for \$50

SALADS & APPETIZERS

choice of

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

SOY GLAZED PORK BELLY cucumber wakame salad, furikake, spicy aioli

HOUSEMADE BURRATA garlic grand rustico, sweet pea ricotta, balsamic roasted tomatoes, grilled artichokes, basil pesto, balsamic reduction, toasted pine nuts

HOUSEMADE GNOCCHI asparagus, English peas, fava beans, grape tomatoes, basil pesto, roasted red pepper butter, crispy parmesan

ENTRÉES

choice of

DRY AGED ROASTED FREE BIRD CHICKEN colcannon potatoes, mustard chicken jus, grilled lemon

HICKORY SMOKED ATLANTIC SALMON* fava bean puree, malibu carrots, asparagus, orzo, whole grain mustard sauce

SPRING VEGETABLE RISOTTO English peas, fava beans, roasted mushrooms, asparagus, garlic pistachio butter, shaved parmesan

DESSERTS

choice of

HONEY VANILLA BEAN POTS DE CRÈME honeycomb, whipped cream, fresh berries

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 tuile

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 3.14.24