



SUMMER PRIVATE DINING MENU

\$80 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, house pickled ginger, spicy aioli

TUNA TARTARE NACHOS* wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko

SOUP & SALADS *select three*

SOUP OF THE DAY Chef's choice

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

HEIRLOOM TOMATO red onions, chevre goat cheese, baby arugula, basil vinaigrette, parmesan crostini

TRIO CAESAR artisan romaine, Boquerones anchovies, parmesan crisp

ENTRÉES *select four*

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

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

GRILLED CHICKEN PAILLARD wilted spinach, macerated sultanas, prosciutto, pine nuts, caper parsley relish, shaved parmesan, rosemary jus

SESAME SEARED TUNA* nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry

PAN SEARED DAYBOAT SCALLOPS* summer ratatouille, stone ground grits, smoked tomato butter

SIDES *select three*

served family style

garlic whipped potatoes • triple cheese macaroni • herbed hand-cut fries with duck fat hollandaise • fried brussels sprouts • sweet corn succotash • jumbo asparagus

DESSERTS

served family style

MIXED BERRY COBBLER vanilla ice cream

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

DARK CHOCOLATE TORTE Grand Marnier crème anglaise, Luxardo cherry, chocolate pearls, whipped cream

EXECUTIVE CHEF **EDDIE MARINE** | SENIOR GENERAL MANAGER **REES FREIBERG** | GENERAL MANAGER **SAMUEL PRATT-JALLOH**

* 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