

# TRIO WINTER PRIVATE DINING MENU

G R I L L \$65 PER PERSON

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## APPETIZERS served family style, select two

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

**FRIED CALAMARI** artichoke hearts, olives, cherry peppers, haricots verts, pomodoro sauce

**SHRIMP AND GINGER FRITTERS** baby kale, red onions, spicy soy, chili garlic sauce

**ROASTED CAULIFLOWER** fall spiced with harissa yogurt, preserved lemon, sultana raisins, kalamata olives, tahini vinaigrette

## 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

**TRIO CHOPPED** artisan romaine, olives, roasted red peppers, hearts of palm, cucumber, truffled matchstick potatoes, 1000 island dressing

**TRIO CAESAR** artisan romaine, Boquerones anchovies, parmesan crisp

## ENTRÉES choice of, select three

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

**PAN ROASTED HALF CHICKEN** wild rice, dried cherries, bacon lardons, haricots verts, preserved lemon jus

**WINTER RISOTTO** shaved brussels sprouts, truffled mushrooms, butternut squash, baby kale, shaved Parmigiano-Reggiano, hazelnut brown butter

**HICKORY SMOKED SALMON** sweet potato hash, granny smith apple, sweet potato puree, apple cider sherry reduction

**PAN SEARED SCALLOPS** butternut squash puree, shaved brussels sprouts, warm bacon vinaigrette, charred lemon emulsion

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

sautéed haricots verts • garlic whipped potatoes • fried brussels sprouts •  
triple cheese macaroni • bacon braised collard greens • roasted mushrooms •  
herbed hand-cut fries with duck fat hollandaise

## DESSERTS choice of, select three

**PINEAPPLE UPSIDE DOWN CAKE** roasted pineapple, luxardo cherry, rum raisin ice cream, butterscotch sauce

**APPLE COBBLER** apple compote, biscuit crust, vanilla ice cream, chai anglaise, caramel 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

EXECUTIVE CHEF **EDDIE MARINE** | SENIOR GENERAL MANAGER **REES FREIBERG**