

# TRIO FALL PRIVATE DINING MENU

G R I L L \$50 PER PERSON

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## SOUP & SALADS choice of

**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

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## ENTRÉES choice of

**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

**RED WINE BRAISED SHORT RIB** malibu carrots, roasted mushrooms, pearl onions, baby kale, celery root puree, red wine jus

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## DESSERTS served family style

**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