

# TRIO WINTER PRIVATE DINING MENU

G R I L L \$50 PER PERSON

---

## 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

**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

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

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

**RED WINE BRAISED SHORT RIB** parsnip puree, baby carrots, pearl onions, mushrooms, red wine jus

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

---

## DESSERTS served family style

**PINEAPPLE UPSIDE DOWN CAKE** roasted pineapple, luxardo cherry, rum raisin 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