

# TRIO FALL PRIVATE DINING MENU

\$80 PER PERSON

## G R I L L

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### APPETIZERS served family style, select three

**OYSTERS** Chef's featured oysters

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

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

**SOY GLAZED PORK BELLY** cucumber wakame salad, house pickled ginger, spicy aioli

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

### 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

**BABY SPINACH SALAD** fuji apples, roasted butternut squash, spiced pecans, goat cheese, red onion, chopped egg, warm bacon vinaigrette

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

### ENTRÉES choice of, select four

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

**CATCH OF THE DAY** Chef's selection

**GRILLED CHICKEN PAILLARD** baby spinach, macerated sultana raisins, prosciutto, pine nuts, shaved parmesan, parsley caper relish.

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

**SEARED SEA SCALLOPS** autumn risotto, butternut squash puree, hazelnut brown butter sauce

### SIDES served family style, select three

garlic whipped potatoes • triple cheese macaroni • herbed hand-cut fries with duck fat hollandaise • fried brussels sprouts • creamed spinach • roasted acorn squash

### DESSERTS

**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