

# TRIO GRILL

## RESTAURANT WEEK MENU

### FIRST COURSE

*choice of*

#### **HEIRLOOM TOMATO GAZPACHO**

poached shrimp, spiced almonds, basil oil

#### **TRIO CAESAR**

little gem lettuce, anchovies,  
parmesan crisp

#### **PEI MUSSELS**

white wine, preserved lemon, orzo pasta, spicy tomato  
sauce, truffled garlic bread

### ENTRÉES

*choice of*

#### **BBQ PORK TENDERLOIN**

basil pesto, ricotta, mozzarella, mushroom pomodoro  
sauce, saba vinegar, Parmigiano-Reggiano

#### **HICKORY SMOKED ATLANTIC SALMON\***

carrot puree, swiss chard, asparagus, sweet peas,  
heirloom carrots, red wine balsamic reduction

#### **PAN ROASTED HALF CHICKEN**

haricots verts, pee wee potatoes, baby carrots,  
preserved lemon jus

### DESSERTS

*choice of*

#### **NEW YORK STYLE CHEESECAKE**

macerated blueberries, graham cracker streusel

#### **ESPRESSO MOUSSE**

dark chocolate fudge, whipped cream,  
chocolate crumble

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## CHEF'S TASTING MENU

### FIRST COURSE

*choice of*

#### **CHEF'S SPECIAL**

daily selection

#### **SOY GLAZED PORK BELLY**

cucumber wakame salad, house pickled ginger, spicy aioli

#### **HEIRLOOM TOMATO SALAD**

herbed ricotta, capers, red onion, shaved celery,  
garlic croutons, basil vinaigrette

#### **TUNA TARTARE NACHOS**

wonton chips, wasabi guacamole, pickled ginger cream,  
dried seaweed, tobiko

### ENTRÉES

*choice of*

#### **CHEF'S SPECIAL**

daily selection

#### **FILET MIGNON\***

5 oz, whipped potatoes, grilled asparagus, red wine jus

#### **SHRIMP AND GRITS**

jumbo shrimp, tasso ham, stone ground grits, swiss chard,  
Cajun shrimp butter

#### **SUMMER VEGETABLE GNOCCHI**

summer vegetable ratatouille, smoked tomato butter,  
basil pesto, parmesan crisp

### DESSERTS

*choice of*

#### **KEY LIME PIE**

toasted coconut crust, mojito reduction, blackberry coulis,  
meringue brûlée

#### **STRAWBERRY SHORTCAKE TRIFLE**

strawberry compote, housemade shortcake,  
chantilly cream

#### **DARK CHOCOLATE TORTE**

crème anglaise, luxardo cherry syrup, chocolate pearls,  
whipped cream

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### FEATURED COCKTAIL | 12

**PURSUIT OF HAPPINESS** Leblon Cachaça rum, Campari, pineapple, lime

### FEATURED RESTAURANT WEEK WINES | 40

**ROSE, MAISON SALEYA, 2018** | PAIR WITH BBQ PORK TENDERLOIN

**SAUVIGNON BLANC, ROMBAUER, 2018** | PAIR WITH PAN ROASTED HALF CHICKEN

**BORDEAUX SUPERIEUR, CHATEAU DE PARENCHERE, 2016** | PAIR WITH FILET MIGNON

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

*We are happy to accommodate dietary restrictions, but we kindly ask that you limit substitutions.*

*\*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.*

**METROPOLITAN HOSPITALITY GROUP**