

# TRIO

## G R I L L

### RESTAURANT WEEK MENU

#### FIRST COURSE

*choice of*

#### TRUFFLED POTATO BISQUE

crispy prosciutto, saba, micro celery

#### ROASTED CAULIFLOWER

golden raisin tapenade, kalamata olives, basil, caramelized onion, pine nut vinaigrette

#### TRIO CAESAR

artisan romaine, Boquerones anchovies, parmesan crisp

#### ENTRÉES

*choice of*

#### FREE RANGE HALF CHICKEN

wild rice, bacon lardons, dried cherries, haricots verts, preserved lemon jus

#### HICKORY SMOKED ATLANTIC SALMON\*

sweet potato hash, granny smith apple, apple cider, sherry reduction

#### CIDER BRINED PORK LOIN

bacon braised collard greens, sweet potato puree, sauce robert

#### DESSERTS

*choice of*

#### SALTED CARAMEL CRÈME BRÛLÉE

caramel custard, raw sugar, flaky sea salt

#### DARK CHOCOLATE TORTE

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

#### ESPRESSO MOUSSE

dark chocolate fudge, whipped cream, chocolate crumble

**\$35**

### CHEF'S TASTING MENU

#### FIRST COURSE

*choice of*

#### PEI MUSSELS

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

#### 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

#### BEETS SALAD

red, yellow and candy stripe beets, herbed goat cheese, baby arugula grapefruit supremes, pine nut vinaigrette

#### 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

#### RED WINE BRAISED SHORT RIB

parsnip puree, baby carrots, pearl onions red wine jus

#### DESSERTS

*choice of*

#### APPLE COBBLER

apple compote, biscuit crust, vanilla ice cream, chai anglaise, caramel sauce

#### KEY LIME PIE

toasted coconut crust, mojito reduction, berry coulis, meringe brulee

#### PINEAPPLE UPSIDE DOWN CAKE

roasted pineapple, luxardo cherry, rum raisin ice cream, butterscotch sauce

**\$55**

### RESTAURANT WEEK WINES - \$45

**SAUVIGNON BLANC, CLOUDY BAY** Pairs Well With: Hickory Smoked Atlantic Salmon

**PIO CESARE, BARBERA D'ALBA** Pairs Well With: Red Wine Braised Short Rib

**CABERNET, LAVA CAP** Pairs Well With: Filet Mignon

*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.*