

RING IN New Year's Eve

JOIN US AT **TRIO GRILLE**

for a Five Course Meal with Four Entree choices

FIRST COURSE:

Tomato focaccia & beer bread,
bacon jam & bloody mary jam,
a roasted garlic-rosemary compound
butter with honey chipotle butter

SECOND COURSE:

Seafood bisque garnished with
diced shrimp, mussels,
fresh herbs, crème fraiche

THIRD COURSE:

Butternut squash ravioli, duck confit,
fennel apple salad, brown butter with
sage and thyme

FOURTH COURSE: Choice of One.

AIRLINE CHICKEN BREASTS
with champagne cream sauce

SALMON
with a lemon champagne cream

PORK CHOPS
with a dijon fresh thyme cream sauce

BASEBALL SIRLOIN
served with a red wine demi glace
(\$10 up charge)

ALL ENTREES SERVED WITH
a roasted garlic- rosemary & parmesan
potato puree and haricot vert with
caramelized shallots

NO SUBSTITUTIONS

FIFTH COURSE - DESSERT: Three scrumptious truffles for a sweet New Year

Reservations Highly Suggested

\$60

per person,
Plus tax and gratuity



triogrille.com
815.568.3333

