

valentine's day menu

PRIX FIXE \$75/PER (PLUS TAX & GRATUITY)

FIRST COURSE | CHOICE OF ONE

cheese & charcuterie (available GF)
whipped goat cheese & fig jam (available GF)
duck rillettes with crostini (available GF)
local oysters on the half shelf (P, DF, GF)

SECOND COURSE | CHOICE OF ONE

TRiO's she crab soup
TRiO's Caesar

THIRD COURSE | CHOICE OF ONE

Blackened Local Rockfish Oscar (P, GF, ADF)
topped with crab & hollandaise sauce, served with asparagus
and roasted garlic mashed potatoes

Root Vegetable Ravioli (VEG)
house made ravioli filled with roasted root vegetable puree, tossed in a sundried tomato,
parmesan herb cream sauce

Grilled Beef Filet (GF)
served with duck fat roasted potatoes, and garlic butter green beans, finished
with Bourbon Hunter sauce

Stuffed Chicken Breast (GF)
pecan apricot stuffed chicken breast over wild rice, served with green beans,
and finished with an apricot whiskey sauce

Seafood Risotto (P,GF)
creamy butternut squash risotto with crab, shrimp, and scallops,
finished with old bay brown butter

FOURTH COURSE | CHOICE OF ONE

red velvet cake | lemon berry tart | crème brulee