

101 Franks Road Marengo, IL 60152 815.568.3333 triogrille.com

Saturday Nov. 4th

6:30 Arrival 7:00 Dinner

Chef's Table Wine Dinner

1st Course

Shrimp and Scallop Stuffed Portabella

Topped with melted fontina cheese and served over saffron beurre Blanc

2nd Course

Berry Salad

Served in radicchio bowl with a cranberry dressing

3rd Course

Lobster Bisque with crème fraiche

4th Course

Lemon Sorbet with fresh mint

5th Course

Pecan Crusted Sea Bass

In a honey lobster sauce and topped with sauteed leeks and plantain chips

6th Course

Grilled Lamb Chop

Over sauteed brussels sprouts, bacon and red onions then drizzled with a balsamic reduction

7th Course

Frozen Mocha Cake

Accompanied with a crème anglaise

plus tax & gratuity

Reservations Only

Advanced

Space is Limited



