

# TRIO RESTAURANT FOOD, ART, SOUND

AMERICAN MODERN CUISINE IN PALM SPRINGS' UPTOWN DESIGN DISTRICT



Owners Mark van Laanen and Tony Marchese having fun at their grand opening party with two of the performers from the Stilts Circus troupe.

In their first venture together, local business entrepreneurs Tony Marchese and Chef Mark Van Laanen launched Trio Restaurant and Bar this fall in the heart of Palm Springs' uptown design district, featuring American modern cuisine at reasonable prices.

Blending California comfort and regional American food, Van Laanen brings his considerable experience with previous successful restaurants in Wisconsin (Trio Restaurant, Bayou on 3rd, and the Village Cafe) to the desert. The menu features a variety of fish, steak, organic salads, and vegetarian cuisine, plus seasonal items from local growers and farmers.

A real estate and marketing executive, Marchese owned Rhumba Brazilian restaurant and two high-profile nightclubs in Chicago and has been a top-performing agent in Chicago and Palm Springs for the past 12 years. "We specifically chose the uptown design district for its diverse neighborhood village atmosphere and art and furnishing community," says Marchese.

Trio's 1960s modern exterior of cinder block, glass, and steel cylindrical grids is perfect foil for the contemporary interior by designer Shawn Elmore. A pallet of warm orange, browns, and beige, luminescent sea shell and woven spherical lighting, comfortable chairs and banquette seating, diaphanous white curtains separating dining areas, an energetic open-conversation bar, and lively world music provide an upbeat, welcoming feeling. Spotlight white walls create an ideal gallery for changing modern artwork by local artists for sale with a share to charity. Hence the Trio — food, art, sound — are the restaurant's essential components for success.

To complement the American modern food, Trio's bar and lounge offers specialty premium cocktails and organic and biodynamic wines during their nightly conversation hour, from 4 to 7 p.m. Open seven nights a week, Trio serves dinner beginning at 5 p.m.

707 NORTH PALM CANYON DRIVE, PALM SPRINGS, CALIFORNIA 92262, 1-760-864-TRIO (8746)  
WWW.TRIOPALMSPRINGS.COM

**SHOWN AT RIGHT:** One of Chef Mark Van Laanen's most popular entrées is the Lamb Shank braised in Burgundy, rosemary, and garlic, served with Minced Lentils. The tasty dessert shown is the Trio Torte. The suggested wine is Smith & Hook, Central Coast, Cabernet Sauvignon.

BY PAMELA BIERI • PHOTOGRAPHY BY CHRIS MILLER

LOCATOR MAP ON PAGE 28

"Trio, where Palm Springs meets and eats."

## MENU HIGHLIGHTS

### APPETIZERS

Calamari, Thai Dipping Sauce  
Wisconsin Artisan Cheese Plate  
Roasted Baby Beet Salad

### ENTRÉES

Seafood Stew  
Scottish Salmon Fillet  
Yankee Pot Roast  
Porterhouse Pork Chop

### DESSERTS

A Seasonally Changing Array of  
Bread Pudding  
Cobblers  
Tarts  
Cupcakes  
Tortes  
Sorbets

### BEST OF THE CELLAR

#### Red Wine

Smith & Hook, Central Coast,  
Cabernet Sauvignon  
Laetitia, Arroyo Grande, Pinot Noir  
Layer Cake, Italy, Primitivo

#### White Wine

Sonoma-Cutrer, Russian River  
Ranches, Chardonnay  
Dry Creek, Sonoma, Sauvignon  
Blanc  
Pine Ridge, Chenin Blanc/  
Viognier

#### House Wine

By Trinity Oaks  
Red: Cabernet, Merlot  
White: Chardonnay, Pinot Grigio



palm springs california  
an oasis of desert resorts