



TRIO Restaurant
707 N. Palm Canyon Drive
Palm Springs, CA 92262
760-864-TRIO (8746)

TrioPalmSprings.com

TRIO Restaurant • PALM SPRINGS

By Tim Pain

TRIO Restaurant's self-proclaimed slogan: "Where Palm Springs Eats and Drinks," couldn't be more accurate. Local restaurant icons Tony Marchese and Chef Mark Van Laanen have put Uptown Palm Springs back on the gay map, with a re-designed ultra-hip, multi-room space, complimented by fashionable furnishings (check out the 5 ft. rubber chandelier in one of the formal rooms) from nearby euro-chic Design Within Reach. TRIO is American mod meets Palm Springs bods.

"When you walk in the door its all about comfort, the surroundings and the food," says Marchese. "We want our restaurant to give a feeling of energy, a desert-casual atmosphere for food, art and sound. TRIO is magnificent modernism dedicated to those who want to be Modern."

Chef Van Laanen is not new to the culinary scene, having topped previous successful restaurants in Wisconsin (Trio Restaurant, Bayou on 3rd, and the Village Grill). "Everything is fresh not frozen and is organic whenever possible based on the season," says Van Laanen. Tony Marchese previously owned and operated Rhumba restaurant (voted "Top 20—Chicago Magazine"), and numerous high profile nightclubs.

The Midwestern influenced menu offers a variety of fish, steak, organic salads and vegetarian cuisine, plus unique seasonal items from local growers and farmers. From starters like Van Laanen's signature Wisconsin cheese plate, to perfectly plated and prepared Lamb Shank, braised in Burgundy, rosemary and garlic, served with lentils, TRIO offers amazing food at reasonable prices.

For White Partiers just passing through, TRIO also has one of the hottest bar scenes: surrounded by original works of art, enjoy specialty cocktails served at the bar. Take advantage of their generous cocktail happy hour from 4 to 7pm and sample the bar menu with the best Hand-Cut Potato Chips served with house ranch dip and smoked paprika aioli, or nab a high-top and try the Crabcake Burger, and a side of Fried Artichoke Hearts.

Reservations are a must for TRIO, especially White Party weekend, so get on the list or you could be waiting at a packed bar for hours, which, come to think of it, isn't such a bad thing after all.

My TRIO Top 5!

Calamari appetizer

with Thai dipping sauce \$7

Sea Food Stew featuring clams, mussels, shrimp, cod in a tomato and fennel vegetable broth \$19

Australian Sea Bass, pan roasted with parsley, caper, lemon zest and Israeli Couscous \$18

Lamb Shank, braised in Burgundy, rosemary and garlic served with lentils \$18

TRIO Mac and 5 Cheese fontina, cheddar, blue, romano and goat, topped with tomatoes and bread crumbs \$17

