

FOOD & BEVERAGE



TRIO, *Four Seasons Hotel, Austin, Texas*

seasonal ingredients from the Santa Monica farmers' markets as well as organic ingredients. Expect wild, line-caught seafood, prepared simply.

TO DRINK: Mint mojitos, pomegranate martinis and anything else you can imagine sipping near the beach.

CHEF SETH GREENBERG SAYS: "The room cries out for fish. We've got the ocean right here. I used to work at the Ritz-Carlton—that was like a museum. This is more like an art gallery, and the food reflects that."

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WHAT: A warm, approachable concept anchored by a trio of classics: prime steaks, fresh seafood and fine wine. The restaurant's name plays on a variety of culinary three-somes: breakfast, lunch and dinner; appetizers, entrees and desserts; etc.

OPENED: September 2007

DESIGN: Clean, contemporary lines and a warm glow provided by striking colors reminiscent of a Texas sunset: tangerine, butterscotch, papaya and claret. The bold palette is balanced by natural-hued wood floors, textured wall coverings and wide-plank mahogany tabletops. Wine-inspired

artwork adorns the walls.

KEY FEATURES: A wine room near the restaurant's entrance showcases an expansive wine wall with space for 800 bottles, along with communal tables that create a social dining experience similar to a bustling wine bar. A private dining room separated by opaque glass panels seats 16. The outdoor terrace overlooking Lady Bird Lake is open for all three meals.

ON THE MENU: Steaks and seafood entrees; appetizers and sides including Texas Quail or Bacon and Eggs (a crisped, soft-poached egg alongside apple cider-braised pork belly). Heavy emphasis on local and seasonal ingredients.

TO DRINK: Wine menu with more than 300 labels also offers "Trios," two-ounce (59-ml) pours of three wines pre-selected by the sommelier. Guests also can create their own personalized Trio from the extensive by-the-glass wine list.

CHEF ELMAR PRAMBS

SAYS: "The availability of local products excites me. We've had several meetings with local producers and growers and finding out about their meats, grains and vegetables. Often I've left those meetings and come straight back to my kitchen to try out new dishes."