

Taste The Trilogy Difference!

It's a scene that has played out around tables across America – hungry guests sit in their chairs, forks poised over empty place settings, mouths watering in anticipation. They've been waiting for this meal all day, and are looking forward to something homemade and hot; something to savor. Few things are more disappointing than when a plate is set before them filled with something cold, or bland, or even worse, something they don't recognize at all. Anticipation turns to dread, noses are scrunched, and mouth turn downwards. For chefs everywhere, this is the stuff of nightmares.

Thankfully, our dining services team ensures that monsters such as mystery meat and its gang of flavorless sides stay locked up tightly in the dream world. In the real world of our campus kitchens, they utilize fresh, seasonal ingredients, cherished family recipes, and a healthy dose of their own imaginations to craft meals that aren't just eaten, but savored.

With all this talent at our fingertips, it would be wrong to not provide our chefs with a chance to pull out all the stops and show off the extent of their culinary skills. Hence, Trilogy Health Services Culinary Olympics was born. During this friendly competition, our best chefs from campuses across the Midwest are challenged to wow a panel of judges made up of both our residents and community members. In the past, our gold-medal winning meals have included braised beef ribs

over creamy polenta with roasted cipollini onions and sautéed broccoli rabe, mixed potato gnocchi in brown butter sauce, and homemade cannoli with vanilla mousse. Soon, our chefs will try to top themselves again, and we can't wait to see (and taste!) their efforts.

Although our Culinary Olympics are well worth the hype, it's the everyday efforts of our Dining Services team to exceed the expectations of our customers that truly impress us. In addition to serving three meals a day that are as nutritious as they are delicious, our team asks for resident feedback through programs such as our Chef's Circle, stocks an alternate Café Menu with regional favorites, and invites family members and friends to join their loved ones for Sunday Brunch each month. Recently, they've even put in place a new program, Chef's Table, that grants a few lucky residents an inside look into the campus kitchen, where an elegant, three-course meal is prepared before their eyes.

When it comes to food, we know that seeing (and tasting!) is believing. We encourage you to stop by our campus, grab a fork, and see for yourself. Our menus often feature recipes passed down from generations. After all, our chefs may be skilled, but they're also never above learning from the real experts – our residents!

