

TRELIO

FOOD & WINE

SMALL APPETIZERS AND SNACKS

Bread with Sea Salt Whipped Butter	3
Orange and Herb Marinated Olives with Pickled Farmers Market Vegetables Θ	9
Rosemary Hushpuppies, Apricot Butter, Fleur de Sel	9
Chicken Liver Mousse, Port Wine Jelly, Sea Salt Crackers	10
3 oz. Blue Crab Cake, Jalapeno Remoulade, Mango Salsa	10
Oxtail and Fermented Cabbage Eggrolls, Horseradish Aioli	9
Melon and Prosciutto, Enzo Olive Oil and Apple Balsamic Θ	11
Chef Selection of Cheese and Accompaniments Θ	20
Chef Selection of Artisan Salumi and Accompaniments Θ	22

VEGETABLES, SOUPS & SALADS

Baby Field Green Salad, Peach, Almonds, Chevre, Champagne-Dijon Vinaigrette Θ	11
Blue Cheese & Romaine Wedge Salad, Honey Glazed Bacon, Cherry Tomatoes Θ	13
Salad of Agretti and Anchovie, Lemon, Enzo Olive Oil, Dry Cured Olives Θ	6
Beets and Burrata, Arugula, Toasted Pistachio Θ	16
Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Enzo Balsamic Vinegar Θ	14
Grilled Japanese Eggplant, Blistered Shishito Peppers, Koji-Cilantro Yogurt, Sweet Pickled Red Onion Θ	16
Chilled Gazpacho, Grilled Summer Squash, Cotija Cheese Θ	9
Whipped Queso Requeson, Charred Green Beans, Cherry Tomatoes, Cilantro and Lime Θ	12

MENU FOR JULY2017

All dishes are prepared smaller with the purpose of enjoying more dishes.

Θ - Can be made or is Gluten Free

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PASTAS & GRAINS

Creole Crab Ravioli, Lemon Cream	18
Spaghetti alla Chitarra, Garlic, Herbs, Enzo Chili Oil, Lemon Zest and Pecorino	12
Wild Mushroom and Asparagus Papardelle, Pork Belly, Morel Cream	17
Tomato Concasse Risotto, Basil, Queso Oaxaca, Shaved Parmesan	16

FROM THE LAKES, STREAMS & OCEAN

Wild King Salmon, Warm Fingerling Potato-Bacon Salad, Endive	27
Blackened Catfish, Fork Crushed Potato, Fresno State Corn Macque Choux	22
Grilled Red Snapper , Salsa Verde, Roasted Yucca and Nopales	23

FROM THE BUTCHER

Sous Vide Mary's Organic Chicken Breast, Peas & Carrots, Bacon Jam, Riesling Sauce	23
Grilled Rabbit Leg, Fermented Cabbage with Dried Black Cherries, Rabbit Jus	22
Honey-Bourbon Glazed Quail, Black Eyed Pea -Okra-Chorizo Hash	26
Roasted Pork Loin, Braised Collard Greens, Cave Aged Mac n 'Cheese	24
Cumin Grilled Lamb Chops, Caponata, Sheep's Yogurt, Sherry Reduction	28
Kogi Aged Strip Loin Steak, Whipped Yukon Gold Potatoes, Red Wine Onions	34

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