

# TRELIO

FOOD & WINE

## SMALL APPETIZERS AND SNACKS

|   |    |
|---|----|
| Bread with Sea Salt Whipped Butter  | 4  |
| Ginger Boiled Peanuts, Fresh Thyme Θ                                      | 5  |
| Orange and Herb Marinated Olives with Pickled Farmers Market Vegetables Θ | 8  |
| Escargot and Pork Belly, Roasted Garlic-Parsley Risotto Θ                 | 15 |
| Chicken Liver Mousse, Riesling Jelly, Sea Salt Crackers Θ                 | 11 |
| 3 oz. Blue Crab Cake, Jalapeno Remoulade, Mango Salsa                     | 12 |
| Chef Selection of Five Artisan Cheese and Accompaniments Θ                | 20 |
| Chef Selection of Five Housemade and Artisan Charcuterie                  | 22 |

## VEGETABLES, SOUPS & SALADS

|   |    |
|---|----|
| Baby Field Greens, Shaved Vegetables, Chevre, Herb-Fermented Garlic Vinaigrette Θ             | 9  |
| Grilled Sourdough with Kalamata Olive Tapenade, Fresh Mozzarella, Prosciutto, Arugula, Tomato | 14 |
| Roasted Brussels Sprouts with Bacon, Caramelized Onions, Apple Balsamic, Pecorino Θ           | 11 |
| Buffalo Cauliflower, Pickled Celery, Blue Cheese, Roasted Garlic Aioli                        | 12 |
| Pasta e Fagioli Soup, Parmesan  | 13 |

MENU FOR OCTOBER 2018

**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

|  |    |
|--|----|
| Goat Cheese Agnolotti, Sherry-Brown Butter, Herbs, Pecorino    | 20 |
| Bucatini al Limone e Rosmarino                                 | 17 |
| Roasted Pumpkin Risotto, Shiitake Mushrooms, Sage, Parmesain Θ | 19 |

## FROM THE LAKES, STREAMS & OCEAN

|   |    |
|---|----|
| Gulf Shrimp cooked in Chorizo and Tomato Concasse, White Parmesan Grits Θ           | 26 |
| Pan Roasted Albacore Tuna Nicoise, Green Beans, Roasted Peppers, Olives, Soft Egg Θ | 25 |
| Grilled Rainbow Trout, Ajo Blanco, Roasted Cauliflower, Brown Butter-Caper Sauce Θ  | 26 |

## FROM THE BUTCHER

|   |    |
|---|----|
| Rabbit Loin with Huitlacoche Mousseline, Malabar Spinach, Toasted Gnocchi, Rabbit Jus   | 25 |
| Roasted Mary's Duck Breast, Herbed Brown Rice, Roasted Grapes, Raisin-Ver Jus Θ         | 29 |
| Pork Schnitzel, Warm Mustard-Yukon Gold Potato Salad, Soubise Sauce                     | 24 |
| Veal Osso Bucco, Herb Risotto, Gremolata  | 44 |
| Grilled Prime Flat Iron Steak, Roasted Mushrooms, Pont Neuf Potatoes, Onion Marmalade Θ | 36 |

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