

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	7
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
Roasted Sweet Peppers filled with Herbed Fromage Blanc Θ	7
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

Shaved Farmer's Market Vegetable Salad, Goat Cheese, Champagne Vinaigrette Θ	8
Blue Cheese & Romaine Wedge Salad, Honey Glazed Bacon, Cherry Tomatoes Θ	13
Roasted Pepper Soup, Basil Bread Pudding, Mascarpone Cream	9
Beets and Burrata, Arugula, Toasted Pistachio Θ	16
Watermelon Salad, Shaved Red Onion, Cilantro, Dry Cured Olives, Toasted Marcona Almonds Θ	9
Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Enzo Balsamic Vinegar Θ	14

MENU FOR SEPTEMBER 2017

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

Spaghetti alla Chitarra, Grilled Zucchini, Cherry Tomatoes, Goat Cheese Cream Sauce	16
Garganelli with Sautéed Heirloom Tomatoes, Eggplant and Scarmoza Cheese	17
Grilled Dandelion Green Risotto, Grilled Shrimp, Roasted Peppers Queso Oaxaca Θ	18
Roasted Cauliflower Agnolotti, Thyme Brown Butter	17

FROM THE LAKES, STREAMS & OCEAN

Roasted California Halibut, Coco de Paimpol Beans in Broth, Herb Salad Θ	28
Charred Octopus, Chickpea Puree, Roasted Potato, Roasted Peppers Θ	23
Grilled Pacific Swordfish, Potato Puree, Piperade Θ	25

FROM THE BUTCHER

Grilled Sweet Pork Sausage, Creamy Grits, Fig Mostarda and Scallion Θ	17
Honey-Bourbon Glazed Quail stuffed with Huitlacoche, Mission Figs and Quinoa Θ	26
Roasted Pork Loin, Braised Collard Greens, Cave Aged Mac n 'Cheese	24
Lamb Scaloppini, Boulangere Potatoes, Sheep's Yogurt, Grilled Scallion Θ	23
Kogi Aged Strip Loin Steak, Whipped Yukon Gold Potatoes, Red Wine Onions Θ	34

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