

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
Burrata and Garlic Bread with Everything Seasoning and Olive Oil Θ	15
Chicken Liver Mousse, Port Wine Jelly, Sea Salt Crackers	10
3 oz. Blue Crab Cake, Jalapeno Remoulade, Mango Salsa	10
Chef Selection of Cheese and Accompaniments Θ	20
Chef Selection of Artisan Salumi and Charcuterie with Accompaniments Θ	22

VEGETABLES, SOUPS & SALADS

Shaved Pear and Field Green Salad, Blue Cheese, Champagne-Dijon Vinaigrette Θ	9
Caesar Wedge Salad, Bacon, Cherry Tomato, Shaved Parmesan, Croutons Θ	13
Grilled Eggplant, Fresh Mozzarella, Sherry Reduction, Herbs Θ	12
Cavatelli and White Bean Soup, Tuscan Kale, Parmesan, Enzo Olive Oil Θ	10
Beets and Oranges, Goat Cheese Puree, Arugula, Fennel, Walnuts, Citrus-Shallot Vinaigrette Θ	11

MENU FOR DECEMBER 2017

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

Θ - Can be made or is Gluten Free

TRELIO

FOOD & WINE

PASTAS & GRAINS

Spaghetti alla Chitarra, Wild Mushrooms, Herbs de Provence, White Wine and Butter	18
Garganelli with Pork and Fennel Sugo	16
Risotto of Roasted Chestnuts, Butternut Squash, Sage, Pork Belly, Queso Oaxaca Θ	18

FROM THE LAKES, STREAMS & OCEAN

Seared Ahi Tuna, Dry Cured Olive-Sumac Israeli Couscous, Piperade Sauce, Cucumber Salad	30
Charred Octopus, Roasted Potato, Romesco Sauce Θ	24
Roasted Golden Trout, Ajo Blanco, Roasted Grapes	23

FROM THE BUTCHER

Pan Roasted Mary's Free Range Chicken, King Oyster Mushrooms, Brussels, Madeira-Porcini Sauce Θ	25
Fried Whole Quail, Fennel-Leek Jam	26
Roasted Pork Loin, Pork Belly-Sweet Potato Hash, Mustard-Cider Sauce Θ	25
Braised Short Rib, Sautéed Beet Greens, Parmesan Grits	22
Koji Aged Strip Loin Steak, Whipped Yukon Gold Potatoes, Red Wine Onions Θ	36

MENU FOR DECEMBER 2017

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

Θ - Can be made or is Gluten Free