



## **VALENTINE'S WEEK MENU**

**The only Menu available February 13th - 17th**

### **\*FIRST COURSE\***

Citrus and Field Green Salad, Shaved Radish and Fennel, Goat Cheese, Herb-Champagne Vinaigrette

or

Winter Chowder with Smoked Ham, Fermented Cabbage, Creamer Potato, Crispy Shallot

### **\*SECOND COURSE\***

Grilled Mahimahi, Avocado-Mango Salsa, Cilantro Rice, Sweet Pepper Puree

or

Roasted Eggplant Agnolotti, Sun Dried Tomato Pesto with Capers and Olives

### **\*THIRD COURSE\***

Braised Short Ribs in Braising Jus with Fingerling Potatoes and Baby Carrots

or

Wild Mushroom Risotto with Grilled Asparagus and Broccolini with Toasted Grains and Seeds

or

Whole Roasted Branzino, Meunier Sauce, Tuscan Kale

***3-Course Menu \$44 per person***

### **CHEESE PLATE**

***(\$10 pp supplement)***

### **\*DESSERT\***

Lemon-White Chocolate Bread Pudding with Pistachio Ice Cream

or

Tres Leches Cake, Sweet Creme Fraiche and Blueberry Compote

or

Chocolate Pot de Creme, Vanilla Bean Cream and Hazelnut Florentine

***\$12 per additional to menu***

MENU FOR FEBRUARY 2018

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

Ø - Can be made or is Gluten Free

# TRELIO

FOOD & WINE

## SMALL APPETIZERS AND SNACKS

Bread with Sea Salt Whipped Butter	4
Orange and Herb Marinated Olives with Pickled Farmers Market Vegetables Θ	8
Burrata and Garlic Bread with Everything Seasoning and Olive Oil Θ	15
Chicken Liver Mousse, Port Wine Jelly, Sea Salt Crackers	11
3 oz. Blue Crab Cake, Jalapeno Remoulade, Mango Salsa	11
Chef Selection of Five Artisan Cheese and Accompaniments Θ	20
Chef Selection of Five Housemade Salumi and Charcuterie with Accompaniments Θ	22

## VEGETABLES, SOUPS & SALADS

Citrus and Chevre Salad, Baby Field Greens, Shaved Fennel, Herb-Champagne Vinaigrette Θ	10
Caesar Wedge Salad, Bacon, Cherry Tomato, Shaved Parmesan, Croutons Θ	12
White Bean Soup with Conchiglie, Black Kale, Parmesan Θ	11
Roasted Beets, Horseradish Chimichurri, Goat Cheese Θ	14
Black Bean Falafel with Cilantro-Cucumber Yogurt, Shaved Radish, Pickled Red Onion	11
Roasted Eggplant and Goat Cheese Croquettes with Raisin Verjus	11

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FOOD & WINE

## PASTAS & GRAINS

Garganelli, Herb Pesto, Grilled Zucchini, Ricotta Salata	17
Shrimp Agnolotti, Meyer Lemon Cream, Mint and Dill	19
Potato Gnocchi and Pork Polpettine, Roasted Red Pepper Sauce	18

## FROM THE LAKES, STREAMS & OCEAN

Grilled Shrimp, Queso Cotija Grits, Avocado, "Ceviche Sauce"   Θ	25
Barramundi Meuniere, Poached Red Potatoes, Fermented Cabbage	27
Black Cod Cooked in Harissa, Green Olives and Merquez Sausage with Grilled Crostini   Θ	27

## FROM THE BUTCHER

Mary's Free Range Chicken, Beer-Cilantro Rice Pilaf, Chipotle-Cheddar Sauce , Dried Tomato   Θ	26
Fried Whole Quail, Fennel-Leek Jam	26
Lemon Roasted Pork Ribs, Black Pepper Aioli, Mustard Pickles & Roasted Fingerling Potatoes   Θ	29
Roasted Pork Loin, Mustard Spaetzle, Pork Belly, Brussels Sprouts, Cider Gastrique	26
Koji Aged Strip Loin Steak, Brown Butter Whipped Potatoes, Miso-Beef Reduction   Θ	38

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