

# 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	15
Chicken Liver Mousse, Riesling Jelly, Sea Salt Crackers Θ	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

Piadina with Herb Ricotta, Arugula, Pecorino, Speck, Lemon	14
Citrus and Chevre Salad, Baby Field Greens, Shaved Fennel, Herb-Champagne Vinaigrette Θ	10
Roasted Beets, Horseradish Chimichurri, Goat Cheese Θ	14
Grilled Asparagus, Avocado, Tahini Vinaigrette, Toasted Seeds and Grains Θ	13
Pureed White Bean Soup, Sun Dried Tomato Pesto, Fresh Herbs Θ	11

MENU FOR MARCH 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

Garganelli with Braised Octopus Amatriciana	23
Chitarra with Lobster, Bloomsdale Spinach, Lobster Cream	34
Potato Gnocchi with Vegetarian Bolognese	18

## FROM THE LAKES, STREAMS & OCEAN

Grilled Shrimp, Queso Cotija Grits, Avocado, "Ceviche Sauce"   Θ	25
Grilled Mahimahi, Sticky Brown Rice, Sherry-Orange Reduction, Shaved Fennel, Dry Cured Olives   Θ	27
Roasted Red Trout, Ajo Blanco, Sauteed Dark Romaine, Grilled Zucchini, Lemon	26

## FROM THE BUTCHER

Fried Whole Quail, Fennel-Leek Jam	26
Piri Piri Roasted Game Hen, Crushed Cucumber, Roasted Fingerling Potatoes   Θ	28
Lemon Roasted Pork Ribs, Black Pepper Aioli, Mustard Pickles & Roasted Fingerling Potatoes   Θ	29
Roasted Pork Loin, Roasted Sweet Potato, Black Beans, Cilantro-Jalapeno Adobo   Θ	26
Koji Aged Strip Loin Steak, Whipped Potatoes, Miso-Beef Reduction   Θ	38

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