

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	13
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 House Made Salumi and Charcuterie with Accompaniments Θ	22

VEGETABLES, SOUPS & SALADS

Baby Field Greens, Shaved Market Vegetables, Chevre, Herb-Champagne Vinaigrette Θ	9
Muir View Farm Romaine, Cherry Tomatoes, Applewood Bacon, Buttermilk Blue Cheese Θ	11
Hen-of-the-Woods Mushroom, Garlic Aioli, Sage	15
Fried Green Tomatoes, Gribiche Sauce	11
Grilled Asparagus, Broccolini, Avocado, Tahini Vinaigrette, Toasted Seeds and Grains Θ	13
Cucumber-Tomatillo Gazpacho, Smoked Salmon Mousse Θ	10

MENU FOR MAY 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 Country Ham, Snap Peas and Porcini Cream	20
Bucatini Cacio e Pepe	16
Chitarra with Lobster, Spinach, Lobster Cream	34
Herbed Bulgur Wheat and Ratatouille, Parmesan, Balsamic Reduction Θ	18
Risotto of Maitake and Crimini Mushrooms with Brie, Pea Shoots Θ	22

FROM THE LAKES, STREAMS & OCEAN

Grilled Shrimp, Queso Cotija Grits, Avocado, "Ceviche Sauce" Θ	25
Roasted Red Snapper, Bean Salad, Garlic Aioli, Green Tomato Salsa Θ	27
Grilled Ono Fillet, Risotto of Squash Blossoms and Grilled Squash, Oregano Vinaigrette	29

FROM THE BUTCHER

Lemon & Herb Grilled Quail, Plum, Sticky Brown Rice, Ver Jus Reduction Θ	32
Roasted Pork Loin, Apricot Gastrique, San Joaquin Gold Mac n'Cheese Θ	26
Grilled Prime Flatiron Brant Steak, Morels, Peas, Fava Beans, Fingerling Potatoes, Red Wine Jus Θ	36

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