

# TRELIO

FOOD & WINE

## cheese

Fiscalini, San Joaquin Gold

*Hard Cow Milk served with Dates and Pecans*

Point Reyes, Original Blue

*Blue Veined Cow Milk served with Sultana Compote*

Cyprus Grove, Bermuda Triangle

*Aged Goat Cheese with Strawberries and Honey*

Cyprus Grove, Midnight Moon

*Hard Goat Milk served with Membrillo and Almonds*

Tete de Moines

*Hard Cow Milk with Sour Cherry Compote*

\$9 each / choose three - \$24

## charcuterie

Chicken Liver Mousse

*served with Sultana Compote*

Selection of Artisan Salumi

*House Made Mustard and Pickles*

Leg of Lamb Pastrami

*Fermented Cabbage and Gerkins*

Nduja

*served with Castelvetrano Olives*

\$10 each / choose three - \$25

**Chef's Cheese & Charcuterie Board**

*a selection of both with accoutrements*

\$32

## bread

Baguette

*Enzo Olive Oil, Balsamic, Roasted Garlic*

\$6

House Made Sourdough

*Whipped Cultured Butter with Sea Salt*

\$8

Grilled Sourdough Toast

*Housemade Boursin and Pickled Onions*

\$14

## vegetable

Olives, Piquillo Peppers, House Pickles

*Garlic Aioli*

\$13

Fried Green Tomatoes

*Pickled Fennel Stalks, Gribiche Sauce*

\$12

Local Baby Field Greens

*Shaved Market Vegetables, Goat Cheese, Almonds*

*Champagne Vinaigrette*

\$11

Grilled Thai Rapini and Avocado

*Tahini-Shio Koji Dressing, Toasted Seeds*

\$15

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## pasta, grain, legume

Etto Conchiglie  
*Sundried Tomato Pesto*  
\$13/\$22

Porcini Mushroom Risotto  
*King Oyster Mushrooms, Thai Shallots*  
\$14/\$24

Bucatini in Guanciale Sauce  
*Pea Shoots and Pecorino*  
\$15/\$26

## ocean, lake, stream

Black River Russian Oscietra Caviar  
*Creme Fraiche, Potato Chips*  
\$65

Blue Crab Cake  
*Jalapeno Remoulade, Mango Salsa*  
\$12 each

Grilled Alaskan Halibut Filet  
*Fennel Roasted Cherry Tomatoes, Saffron*  
*Crispy Potato, Eggplant Barigoule*  
\$32

Harrisa Grilled Shrimp  
*Preserved Lemon Couscous, Tzatziki Salad*  
2 Shrimp - \$14 / 4 Shrimp - \$25

## land and air

Grilled Fresno State Cowboy Sausage  
*Roasted Onion and Peppers, Pickled Mustard Seeds*  
\$16 each

Roasted Mary's Chicken Thighs  
*Fingerling Potatoes, Alinos Colombianos*  
\$20

Balsamic-Pickled Plum Glazed Duck Breast  
*Brown Rice, Bok Choy, Mushroom-Duck Consommé*  
\$28

Roasted Berkshire Pork Chop  
*San Joaquin Gold Mac n' Cheese, Cider Gastrique*  
\$33

Grilled Prime Flat Iron  
*Sauce Au Poivre, Crispy Potato Chips*  
\$30

## additions

Crispy Potato "Chips"  
*Calabrian Chile Aioli*  
\$8

Cremini Mushrooms  
*Madeira, Shallots, Herbs*  
\$10

Hush Puppies  
*Apricot-Honey Butter*  
\$9

Herbed Mac n' Cheese  
\$10