

## Food and Wine 29 Sunday & Monday Night

### Starters

#### **Bleu Cheese Salad**

Whole leaf romaine, candied walnuts, apples

#### **Curried Prawns**

Steeped in creamed curry with goat cheese & crostini\*

#### **Orange Flatbread**

With arugula salad

#### **Field Greens**

Field greens, goat cheese, fresh grapes, white balsamic vinaigrette

#### **Tomato Soup**

Char-roasted heirloom tomatoes & fried basil

### Entrées

#### **Pan Seared Chicken**

Petaluma free-range chicken, fresh rosemary & garlic with French green beans\*

#### **House-made Gnocchi**

Saffron tomato sauce, shaved sheep cheese

#### **Tenderloin Tips**

Peperonata & mashed potatoes, house-made potato chips\*

#### **Pacific Seafood Soup**

Salmon, prawns, mussels & clams, steamed with saffron, tomatoes & herbs, crostini, rouille\*

#### **Grilled Flat Iron Steak**

Steak frites\*

#### **“La Pasta” Tagliatelle**

Sugar snap peas, house-made bacon, Parmesan cheese\*

#### **Brook Trout**

Grilled Broccolini, oven-dried tomatoes\*

#### **Hanging Tender Steak**

Roasted organic baby root vegetables, petite farm fresh potatoes, merlot essence\*

#### **House-made Ravioli**

With beurre blanc

### Dessert

#### **Seasonal Berry Cobbler**

Vanilla ice cream

#### **Trellis Cookies**

A selection of house-made Trellis cookies

#### **Lemon Sage Flan**

Sweet lemon cream, candied lemon & sage

#### **Profiteroles**

Creampuffs with honey-rosemary ice cream, chocolate & caramel sauce

#### **Brioche Bread Pudding**

Caramel & chocolate sauce, Chantilly crème

#### **Selection of Olympic Mountain Ice Cream & Sorbet**

29. per person

\*Consuming raw or undercooked meat, poultry, shellfish or egg  
may increase your risk of food borne illness.