



trellis
dinner

Farm to Table Dining

Executive Chef Brian Scheehser practices sustainable farming in his 10 acre garden, growing many of the fresh ingredients featured in Trellis. Whenever possible, our menu supports artisan farmers, foragers, and ranchers who share our vision of offering a true “farm to table” dining experience.

Appetizers

Winter Blues

Rogue River Gorgonzola, classic English Stilton, Point Reyes Farmstead Bleu with fig jam & onion marmalade; walnut & raisin crostini 14

Wine Country Platter

Hand-crafted assorted salumi, accompanied by farmstead cheese, red onion & thyme marmalade, grapes & rosemary crisps* 12

Orange Flatbread

Thinly sliced oranges, brown sugar, arugula salad 10

Mushroom Soup

Wild foraged mushrooms; truffle oil 8

Tomato Soup

Char-roasted tomatoes, fried basil 8

Lamb Carpaccio

Shaved lamb sirloin, smoked sea salt, lemon oil, arugula salad* 10

Beet Salad

Roasted beets, orange segments, frisée & citrus vinaigrette 9

Curried Prawns

Steeped in creamed curry, with Cypress Grove goat cheese & crostini* 9

Penn Cove Mussels

Steamed with leeks, churned butter, piri-iri* 10

Sweet Onion Flatbread

Caramelized onions, grapes & parsley salad 10

Young Manila Clams

Crushed tomatoes & bruised basil* 8

House-made Gnocchi

Pomodoro sauce, Parmigiano-Reggiano 14

La Quercia Rossa

Thin-sliced Prosciutto Americano, Medjool dates, arugula & grissini* 12

Bleu Cheese Salad

Romaine, hazelnuts & julienne Pink Lady apples 12

Pesto Shrimp

Tagliatelle of vegetables with a rich pesto broth 18

Crab Cake

6 ounces of Dungeness crab; tender greens, Chipotle aioli 12

Grilled Broccolini

With bleu cheese dressing 6

Entrées

Pan Seared Chicken

Free-Range chicken, olives, tomatoes, garlic & charred lemons* 26

Sonoma Duck

Crisp Liberty duck breast, braised endive, watercress, pears, brandied cherry essence* 29

Pacific Seafood Soup

Salmon, prawns, mussels & clams, steamed with Chef's garden tomato saffron sauce* 22

“La Pasta” Tagliatelle

House-made pancetta, white wine, Parmesan cream sauce 19

Brook Trout

Pan-roasted, green bean almondine, fried sage 24

New York Steak

12oz. New York, grilled with pommes frites; Piri Piri essence* 30

Ravioli

House-made ravioli fillings, with herbed butter sauce 19

Grilled Flat Iron Steak

Trellis Caesar salad with Parmesan cheese* 21

Hanging Tender Steak

Three peppercorn sauce, roasted root vegetables* 22

8 oz Filet Mignon

Truffled fingerling potatoes, Merlot essence* 32

Grilled Lamb T-Bone

Sautéed Tuscan kale with pomegranate glaze* 26

Roasted Fingerling Potatoes

Truffle salt 6

Glazed Beets

With fried sage 6