



trellis  
dinner

### Appetizers

**Penn Cove Mussels** steamed with leeks, churned butter, piri-piri\* 10

**La Quercia Rossa** Prosciutto Americano, seasonal fruit, arugula & grissini\* 12

**Tails & Trotters Sausage Flatbread** with marinara, roasted bell peppers, mozzarella & Parmigiano Reggiano 12

**Vegetable Carpaccio** of shaved zucchini, endive, roasted red pepper & Spanish anchovies\* 10

**House-made Pate** with grilled baguette, Dijon mustard, Cornichons & garden pickled vegetables 14

**Wine Country Platter** of hand-crafted Fra'Mani salumi, farmstead cheese, red onion & thyme marmalade, grapes & rosemary crisps\* 12

**Willapa Hills & Mt. Tam Artisan Cheese** of Two Faced bleu sheep & cow, Pluvius 60 day aged cow, organic Mt. Tam triple crème\* 14

### Soups & Salads

**Artisan Baby Greens** with shaved radish & Sherry vinaigrette 8

**Beet Salad** orange segments, frisée & citrus vinaigrette 9

**Artichoke Salad** with charred tomatoes, arugula, Sherry vinaigrette 10

**Hearts of Romaine** with radicchio & rustic farm dressing 10

**Rustic Seasonal Soup** 10

### Farm to Table Dining

Executive Chef Brian Scheehser practices sustainable farming in his 10 acre farm, 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.

### Entrées

**Domestic Sea Scallops** with citrus & house-cured pancetta\* 29

**Wild Alaskan Halibut** with oven-dried tomatoes & season's first artichokes\* 32

**Wild Troll Caught King Salmon** with Rose fingerling potatoes & leeks\* 29

**Italian Long Grain Rice Risotto** with Spring peas & Parmigiano-Reggiano 18

**Seafood Soup** with Salmon, prawns, Penn Cove mussels & clams, steamed in a pesto broth\* 22

**Tails & Trotters Pork Chop** with roasted red onions & fennel\* 24

**21 Day Dry Aged Rib-eye Steak** with roasted bone marrow, kale & Spring onions\* 36

**Liberty Pekin Duckling Breast** lightly smoked with braised endive, pear & a berry essence\* 29

**Spinach Stuffed Quail** with sweetbreads, roasted shallots & sautéed spinach 26

### Sides 6

Sautéed Beets

Butter Glazed Carrots

Minted Peas

Truffled Fingerling Potatoes

Sautéed Kale