



trellis
dinner

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 & ranchers who share our vision of offering a true "farm to table" dining experience.

Appetizers

Penn Cove Mussels steamed leeks, churned butter, piri-piri* 12

Steamed Clams fresh basil & tomatoes* 10

Prosciutto Americano La Quercia Rossa, Medjool dates, arugula & grissini* 12

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

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

Trellis Cheese Selection Cougar Gold cheddar, Point Reyes Bleu & Port Townsend Sea Stack triple crème with house-made marmalades & crostini 14

Soups & Salads

Shaved Garden Zucchini endive, roasted red pepper & Spanish anchovies* 10

Winter Squash Soup apple cider reduction 8

Mushroom Soup truffle salt 8

Beet Salad orange segments, frisée & citrus vinaigrette 9

Artisan Green Salad fresh pomegranate seeds & Rolling Stone goat cheese 8

Entrées

Bluebird Farms Organic Farro house-made pomodoro & arugula 14

Free Range Chicken rosemary, garlic, olives & charred tomatoes 24

Seafood Soup salmon, prawns, Penn Cove mussels & clams, steamed in a saffron-tomato broth* 22

Spinach Tagliatelle roasted red peppers, mushroom, garlic beurre blanc 17

Prime New York Strip pommes frites & bone marrow butter* 36

Sonoma Duck crisp Liberty Duck breast with braised endive, watercress, brandied cherry essence* 29

Sausage & Prawns Tagliatelle house-made pomodoro sauce* 25

Veal Rib Chop sautéed mushrooms & Madeira sauce* 29

Gnocchi crisp pancetta, fried sage & beurre blanc 18

Tails & Trotters Pork Chop shaved fennel, roasted red onions & watercress* 21

Mushroom Risotto organic Arborio rice & Parmigiano-Reggiano 18

Pan-Seared Brook Trout green beans, Marcona almonds 24

House-Made Ravioli sage beurre blanc 16

Sides

Sautéed Winter Squash 6

Sautéed Garden Greens 6

Fingerling Potatoes 6

Grilled Broccolini 6