



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-iri\* 12
- La Quercia Rossa** Prosciutto Americano, seasonal fruit, arugula & grissini\* 12
- Tails & Trotters Sausage Flatbread** marinara, roasted bell peppers, mozzarella & Parmigiano Reggiano 12
- Shaved Garden Zucchini** endive, roasted red pepper & Spanish anchovies\* 10
- Wine Country Platter** hand-crafted Fra'Mani salumi, farmstead cheese, red onion & thyme marmalade, grapes & rosemary crisps\* 12
- Aged Cheddar Board** Beechers flagship (WA), Grafton 2 star from (VT), Fiscalini farmstead (CA) house-made apple butter & onion marmalade 16

### Soup & Salad

#### Arugula & Bresaola Salad 12

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

**Rustic Seasonal Soup** 10

### Entrées

- Bluebird Farms Organic Farro** pomodoro sauce & arugula 14
- Wild Alaskan Salmon** pan seared, fennel, shaved onions & beet relish\* 29
- Grilled Lamb T-Bone** garlic, rosemary, sautéed kale, pomegranate glaze\* 32
- Seafood Soup** salmon, prawns, Penn Cove mussels & clams, steamed in a pesto broth\* 22
- Spinach Tagliatelle** roasted red pepper, mushroom, garlic buerre blanc 19
- Prime New York Strip** pommes frites & bone marrow butter\* 36
- Sonoma Duck** crisp Liberty Duck breast with braised endive, watercress, pear & berry essence\* 29
- Sausage & Prawns Tagliatelle** house made pomodoro sauce\* 27

### Sides 6

Minted Peas      Rosemary Garlic Fingerling Potatoes      Sautéed Kale

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