



# TRELIO

**FOOD & WINE**

**MENU NOTE:**

THIS IS AN EXAMPLE OF OUR CURRENT MENU.  
OUR MENU CHANGES DAILY TO PROVIDE  
OUR GUESTS WITH THE BEST USE OF  
LOCAL INGREDIENTS.

*May 2024*



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CHEF/SOMMELIER & OWNER CHRIS SHACKELFORD  
SOMMELIER GARY DARAKJIAN | CHEF DE CUISINE ROSS VERZOSA



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**MENU CARTE**

Russian Kaluga Caviar, Blinis, Crème Fraîche, Chives  
*\$105 supplement*

House-made Enzo Olive Oil Focaccia with Cultured Butter

**FIRST COURSE**

Fried Green Tomatoes with Gribiche Sauce, Chicory

Roasted Pepper Bisque, Cashew Cream, Leek Oil, Chives

Ripe Red and Pickled Green Strawberries, Red and Green Lettuces  
Rocky Oaks Goat Yogurt and Kampot Pepper Vinaigrette

Iceberg Wedge, Gorgonzola Dolce, Walnuts, Crispy Onions, Cherry Tomatoes

**SECOND COURSE**

Squid Ink Paccheri, Shrimp, XO Sauce

Casarecce with Green Garlic and Leek Pesto

Ratatouille, Parmesan Polenta, Fresh Mozzarella Gratin, Tomato Gastrique

Spring Sugar Snap Pea Risotto  
Crispy Prosciutto, Rocky Oaks Princess Pride Goat Cheese

Red Wine-Braised Wagyu Cannelloni, Greens, Black Pepper Jus

Intermezzo

**ENTRÉE**

Wild King Salmon, Corn and Pepper Succotash, Chive Crème Fraîche

Chicken Cordon Bleu  
Cherries, Pickled Red Onions, Spinach, Albufera Sauce

Kuro Wagyu Tri-Tip  
Rancho Gordo Santa Maria Pinquinto Beans  
Slaw with Roasted Shallot and Dill Dressing, Pico de Gallo

Lavender-Smoked American Lamb Loin  
Farro, Fava Bean, and Porcini

Cheese & Charcuterie for Two  
*\$36 supplement*

**DESSERT**

Passion Fruit and Macadamia Nut Panna Cotta, Almond Florentine

Goat Yogurt Tart, Blueberries

Strawberry and Olive Oil Shortcake, Stracciatella Gelato

Blueberry Pain Perdu, Salted Caramel Gelato

Moka Pot Italian Coffee Service for Two with Chocolate Truffles and Ruby Port  
*\$22 supplement*

**SERVICE INCLUSIVE MENU**

**\$84**

*(\$68 Menu + service fee -- all other listed prices include service)*

*Kindly inform our staff of any dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk products may increase your risk of foodborne illness.*





## BEVERAGES

SODA - Black Cherry   Grape   Root Beer   Vanilla Cream	\$5
BOTTLED WATER San Benedetto, Italy - Still   Sparkling	\$8.5
BEER Dolomiti, Italy - Amber   Pilsner	\$8.5

## WINE PAIRING

Our sommelier team has paired a wine with each dish on the menu. All of our servers are prepared to discuss these and any other wine options with you. Full wine list available upon request.

**\$70**



### CORKAGE POLICY

If you have chosen to bring a bottle from your own collection, we are happy you have decided to enjoy it with our food. We will treat your bottle as if it was one of our own. Our corkage fee is \$40 per bottle and we will waive one corkage fee for every bottle purchased off of our list. Limit of two bottles per reservation.



## THANK YOU TO OUR AMAZING CALIFORNIA FARMS

Tower Urban Family, Mao Farm, Thao Farm, Rocky Oaks Goat Creamery, Vande Rose Farms, Wine Forest, Vine Ripe, Culture Bake House, Rancho Gordo, Enzo Olive Oil, and so many more.



Trelío Food & Wine is a service-included restaurant.

There will be a 20% Service Charge as a line item on the bottom of your bill. Gratuity is still optional but is not the main source of our staff's income. This model allows our business to control our costs more effectively, create more equitable compensation for our whole team, and be in compliance with California labor laws. Any additional gratuities will go directly to the servers that took care of your evening.