

TRINITAS CELLARS



WINE BAR & PRIVATE DINING

TRINITAS SUMMER MENU • \$105

WITH WINE PAIRING • \$135

June, July, August

STARTER

Heirloom Tomatoes

Queso Fresco, Avocado-Cilantro Emulsion, Grilled Focaccia

APPETIZER

Tamarind Glazed Octopus

Sweet Corn Puree, Pickled Potatoes, Candied Bacon

OR

Baby Spinach Salad

Fresh Peach, Marcona Almonds, Feta
Sherry-Honey Vinaigrette

Starter and Appetizer Wine Pairing Choice:

2014 Sauvignon Blanc • Napa Valley

2013 Rose'ary • California

INTERMEZZO

ENTRÉE

Sautéed Northern Halibut

Chayote & Zucchini "Noodles", Jalapeno-Leek Soubise

OR

Grilled Skirt Steak

Lobster-Poblano-Potato Hash, Charmola Butter,
Red Wine Sauce

OR

Pan Roasted Mary's Chicken Breast

Grilled Asparagus, Roast Garlic-Noodle Galette,
Roasted Tomato-Pepper Sauce

OR

Vegetable Curry

Cumin Roasted Eggplant, Carrots, Squash, Kale,
Yellow-Coconut Curry Sauce

Entrée Wine Pairing Choice:

2013 Chardonnay • Proprietor's Reserve • Carneros, California

2012 Pinot Noir • Carneros, Napa Valley

DESSERT

Vanilla Bean Crème Brulee

Fresh Berries

OR

Double Chocolate Pave

Dark & White Chocolate Mousse, Raspberry-Zinfandel Compote

Dessert Wine Pairing Choice:

Tawny Port • Fonseca

Riesling • Pacific Rim Vin De Glaciere