

Trellis

at the greater des moines botanical garden

Thursday Night in the Garden
Chef Diego Critelli | 5pm - 8pm

Ask about our weekly food and drink specials

Shared Plates

Iowa Meat & Cheese Board | 12

Select Iowa meats and cheeses served with garlic and herb focaccia

Bruschetta Trio | 8

Classic bruschetta, roast tomato and olive, herb goat cheese and Iowa honey served with baguette

Smoked Fish Trio | 12

House smoked salmon, tuna and swordfish accompanied with assorted olives, sundried tomatoes and fresh berries

Entree

Vegetable Napoleon | 16

Grilled and marinated layers of portabella mushrooms, eggplant, squash, zucchini and fresh mozzarella with cherry tomato confit

Roast Fennel Salad | 17

Roast fennel and asparagus salad with smoked salmon, cherry tomatoes and olives

Gnocchi with Iowa Bacon | 19

Fresh tossed gnocchi with Iowa bacon, Swiss chard and Swiss cheese

Shrimp Scampi Risotto | 26

Made to order risotto with champagne, herbs and gulf shrimp

Beef Tagliata | 27

Sliced NY strip steak, Maldon salt, balsamic vinegar reduction with sauteed vegetables

Sweet Treats

Creme Brulee | 6

Tiramisu Cappuccino | 6

Fresh Fruit Trifle | 6