

# RESTO

## GASTRO BISTRO

AT TRINITY GROVES

### STARTERS

**RESTO Crab Cakes & Roasted Artichokes / 12**  
Chipotle-orange butter sauce

**Pork Belly with Figs / 10**  
Roasted cherries and pistachio, sherry gastrique

**Tempura Rock Shrimp Wraps / 9**  
Bibb lettuce, vermicelli noodles, black truffle aioli, ponzu vinaigrette

**Seared Wagyu Beef / 10**  
Hon-Shimeji mushrooms, horseradish tofu cream, soy gelee

**Charcuterie Plate for Two / 14**  
Assorted meats, cheeses, fruit, crusty bread

### SALADS

**RESTO Caesar / 7**  
Baby Romaine hearts in a roasted garlic crouton box, parmesan crisps, white anchovies

**Pears & Cheese / 7**  
Frissee, arugula, roasted Bosc pears, crispy panko crusted blue cheese, candied pecans, roasted pear vinaigrette

**Chinese Hack Salad / 12**  
Soy seared chicken & Asian slaw, sweet chili, wontons, sesame vinaigrette

### ENTREES

**Braised Beef Short Rib / 23**  
Spring vegetables, blackberry-cranberry BBQ sauce

**Twisted Chicken Piccata / 18**  
Grilled corn, bacon, fava beans, tomato confit scallions, Hon-Shimeji mushrooms, albufera sauce

**Pan-Seared Ahi Tuna / 22**  
Soy-marin marinade, cucumber, red & yellow tomatoes, pineapple-hoisin sauce

**Red Chili Honey Cured Filet / 25**  
Sour cream potato croquettes, roasted garlic Bordelaise

**Oven Roasted Pork Shank / 20**  
Lemon goat cheese polenta, crispy pig, balsamic-pomegranate glaze

**Veal Cheeks / 25**  
Chive pommes purée, roasted asparagus, royal trumpet mushrooms

**Pan-Seared Lemon Sole / 22**  
Piquillo pepper hummus, marinated heirloom tomato roasted heart of palm, polenta "croquettes", micro celery

### SANDWICHES / Served with house made chips

**Seared Ahi Tuna Sandwich / 14**  
Sesame seed Asian Sriracha slaw, wasabi aioli on ciabatta

**Smoked Chicken Salad Sandwich / 9**  
Candied pecans, black currants, black pepper garlic aioli on croissant

**Lobster Corn Dog / 15**  
Deep fried battered lobster tail, lemon marmalade, whole grain mustard

**RESTO Burger / 12**  
Swiss cheese, pancetta, avocado, lettuce, tomato, mayo on a brioche bun

### SIDES / 4

**Spring Vegetables**    **Sour Cream Potato Croquettes**    **Roasted Mushrooms**  
**Lemon Goat Cheese Polenta**    **Steamed Broccoli**

Owner / Chef DJ Quintanilla    Owner / General Manager Linda Mazzei    Designer / Nick Troilo of The Workroom

*Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illnesses.*