

## Welcome Home

At Trestle, we remember a time, not too long ago, where people took pause to enjoy a meal in the presence of great company, giving it the reverence and respect deserved. Just as a bear builds its den for comfort and tranquility, Trestle has been created to serve as your home away from home. We'll provide a dining experience served in courses, with the satisfaction and warmth found at a family gathering, creating the foundation to a proper meal.

Due to our unique daily offerings we can not guarantee that all allergies or food restrictions can be accommodated. Please notify your server with any concerns.

A 6% surcharge per guest is added for San Francisco employer mandates, including healthcare security, commuter benefits, and minimum wage ordinances. A 20% service charge will be added for all parties in lieu of a discretionary tip. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

## 2025 SUMMER OF SEASONALITY

### — PEPPERS —

Four Courses | Fifty-Two Dollars

Choose one option per course

Firebrand bread served upon request

### APPETIZERS

#### Roasted Pepper Soup

Sweet Corn, Marinated Tomato, Goat Cheese Sfornato

#### Spanish Farmers Omelet

Almond Romesco, Crème Fraîche, Lola Rossa Salad

### PASTAS

#### Ricotta Gnudi Pepperonata

Roasted Squash, Oregano Oil, Pangrattato

#### Lamb Sugo Rigatoni

Sweet Pepper, Roasted Garlic, Parmesan

### MAINS

#### Crispy Skin Branzino

Piquillo Piperade, Jamon Serrano, Charred Calamari Jus

#### Slow Roasted Pork Loin

Charred Summer Beans, Tomato Sambal

### DESSERTS

#### Fig & Honey Crostata

Almond Crumble, Black Pepper Ice Cream

#### Dr. Pepper Chocolate Cake

Whipped Butterscotch Cream

In order to maintain our value driven prices, we budget the following time limits based on reservation size:

1 to 2 guests - 90 minutes

3 guests - 1 hours 45 minutes

4+ guests - 2 hours

Thank you for being mindful of your time.  
We appreciate your understanding.