

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

— TOMATO —

Four Courses | Fifty-Two Dollars

Choose one option per course

Firebrand bread served upon request

APPETIZERS

Early Girl Tomato Soup

Grilled Cheese Crouton, Hot & Sour Onion, Marjoram

Heirloom Tomato Salad

Burrata, Basil, Sherry Vinaigrette

PASTAS

Roasted Corn Risotto

Nduja, Fennel Sofrito, Demi-Sec Tomato

Clam & Mussel Conchiglie

Sungold Tomato, Capers, Calabrian Chile Gremolata

MAINS

Seared Sea Scallops

Corn & Zebra Tomato Succotash, Sauce Choron

Roasted Prime Sirloin

Tomato Tart, Smoked Bone Marrow Vinaigrette

DESSERTS

Chamomile Panna Cotta

Sweet Tomato, Marinated Plums, Olive Oil Cake

Chocolate Tart

Tomato Powder, Vanilla Cream, Candied Cocoa Nib

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.