



*Prepared by Chef Nick Sherman, Trestles Restaurant  
Accompanied by wines of the Santa Cruz Mountains*

first

heirloom tomatoes  
burrata, pesto, pickled guindillas, herbed vinaigrette

grilled pork belly  
stone fruit, miso-schezuan glaze, corn mousse

main

grilled local halibut  
shrimp scampi, eggplant purée

prime new york steak  
bordelaise, jimmy nardello conserva

"creamed" corn  
chili oil, cotija, almonds

cranberry bean succotash  
summer squash, salsa verde

dessert

strawberry shortcake  
strawberry yoghurt, fresh vanilla whipped cream