

# *Hollins House*

*2010 Santa Cruz Restaurant Week*

*Choice of One From Each Category  
\$25*

## *Salad*

*Roasted Golden Beet and Goat Cheese Gateau  
Aged Spanish Sherry, Organic Thyme and Shallot Vinaigrette*

## *Zinfandel Poached Pear*

*Roquefort Cheese, Butter Lettuce and Toasted Walnuts*

## *Torn Living Butter Lettuce*

*Lacquered Pecans, Point Reyes Blue Cheese, and Apple wood Smoked Bacon  
Golden Balsamic Dressing*

## *Entrée*

### *Pan Roasted Double Cut Eden Valley Pork Chop*

*Deglazed with Sauvignon Blanc Finished with Capers Non Pareil and Sweet Butter  
Yukon Gold Potatoes au Gratin and Pan Roasted Baby Gold Beets*

### *Lasagna au Ratatouille*

*Fresh Pasta Sheets layered with Organic Marinara, Fresh Mozzarella Cheese  
and our own Organic Herb Infused Ratatouille*

### *Pan Roasted Breast of Organic Petaluma Chicken*

*A Fulton Valley Airline Breast marinated with  
Eureka Lemon, Cracked Black Pepper, Italian Parsley and Olive Oil  
Pan Roasted and Deglazed with Chardonnay. Finished with Sweet Butter  
Fresh Jacobs Ranch Lemon Thyme Spiked Potatoes and Glazed Baby Carrots*

## *Dessert*

*Belgian Chocolate Truffle Torte  
Raspberry Coulis – Crème Anglaise*

*New Orleans Style Cheese Cake  
Caramelized Pineapple and Golden Rum Sauce*

*Late Harvest Berries  
Crème Chantilly and Crème Anglaise*

*\*Beverage, tax & tip not included*