



2010 Santa Cruz Restaurant Week Menu

Prix fixe \$25.

First course. (Choose one)

Hearts of romaine, vanilla bean vinaigrette with roasted cashews, artichoke hearts and parmesan

Mixed greens, balsamic vinaigrette with red bell pepper, red onion, cherry tomato, asparagus, artichoke hearts, pine nuts and chevre

Homemade soup of the day

Second course. (Choose one)

Handmade goat cheese ravioli in a prosciutto bolognese

Summer risotto with organic squash, asparagus and chevre

Orichette pasta, creamy arugula pesto with organic, local seared summer squash and cherry tomatoes

Dessert course. (Choose one)

New York cheesecake, served with a strawberry reduction sauce

Dark chocolate cake with raspberries and powdered sugar

Orange bars with cream cheese frosting

Beverage, tax & tip not included