

aquarius

OCEAN VIEW DINING • COCKTAILS

Santa Cruz Restaurant Week \$25

Starters

Ahi Carpaccio
evoo– citrus concassé – wild arugula - scallions

Lola Rosa Salad
fines herbes green goddess dressing - parmesan crumble

Daily Inspired Soup
always vegetarian - seasonal ingredients

Entrees

Mussels Pistou
local mussels - basil - white wine - roasted toybox tomatoes - garlic toasts

Prime Sirloin
sauce béarnaise - cipollini - roasted fall vegetables - crispy fingerling potatoes

Japanese Squash Ravioli
browned butter – sage – grana padano

Sweets

Candy Bar
sour cream chocolate cake - peanut butter mousse hazelnut praline - chocolate gelato - chocolate sauce

Ice Cream Sandwiches
peanut butter cookie - white chocolate gelato - raspberry sorbet - honey caramel sauce

Coconut Crème Caramel
lime scented pineapple