

Main Street Garden & Cafe
Santa Cruz Restaurant Week Menu 2010

APPETIZERS

House made salami w/ burrata cheese, bruschetta & apple mustarda

Seared California albacore w/ frog skin melon, fog line farm padron peppers, garden sun gold tomatoes & Calabrian chili oil

or (depending on fishing conditions)

House cured & wood fired Monterey Bay sardines w/ fennel, Lindencroft Farm Jimmy Nardello peppers & Fog Line Farm celtuse

Heirloom tomatoes & watermelon w/ dates, Lindencroft Farm arugula & smoked tomato oil

Freewheelin Farm lettuces w/ chardonnay grape vinaigrette & ricotta salata cheese

Freewheelin Farm cranberry bean soup w/ house made pancetta & Lindencroft Farm frisee

ENTREES

11" wood-fired pizza w/ house made Devils Gulch pork sausage, Garden tomato, Lindencroft Farm sigaretta peppers & fontina cheese

or

Garden herb fazzoletti w/ Devils Gulch Farm pork bolognese & grana cheese

California White Sea Bass w/ Monterey Bay squid, Rodoni Farm english peas, Live Earth Farm yellow wax peppers Lindencroft Farm mizuna & tomato calabrian chili broth

Lindencroft Farm corno di toro pepper w/ buratta cheese, fog line farm eggplant, Freewheelin Farm coco nero shelling beans, frog skin melon & Lindencroft Farm frisee

DESSERTS

Vanilla chevre panna cotta w/ berries

Flourless chocolate cake w/ almond brittle