



2010 Santa Cruz Restaurant Week Menu

Prix fixe \$25.

First course. (Choose one)

Grilled prosciutto wrapped figs stuffed w/ herbed goat cheese.

*Watermelon Salad. Fresh mozzarella, frisée, baby spinach, pistachio, fresh basil.
Sherry vinaigrette.*

Little cheese plate. 1 ½ oz. Brillat savarin and crostini.

Second course. (Choose one)

Pan seared sockeye salmon. Gnocchi in creamy fennel and corn sauce. Arugula.

*Grilled marinated chicken breast w/ bourbon chipotle bbq glaze. Peach citrus fruit
salsa. Pan roasted garlic herb homefries.*

Eggplant parmesan tower. Fresh mozzarella and sauteed greens.

Dessert course. (Choose one)

Chocolate Pavlova. Fresh fruit and whipped cream.

N.Y. style cheesecake. Fresh Swanton Berry Farms strawberries, raspberry coulis.

Grand Marnier chocolate mousse trifle.

Beverage, tax & tip not included