

2011 Santa Cruz Restaurant Week Menu

October 5-12, 2011

Prix Fixe: \$25.

Executive Chef: Jeff Westbrook

Sous Chef: Jonathan Glass

..... First Course Selections:

Pear and Gorgonzola Salad
with Zinfandel Vinaigrette

Mixed greens topped with D'Anjou pears,
candied pecans and gorgonzola cheese.
Finished with Zinfandel vinaigrette.

Crab, Avocado and Mango Stack
with Pomegranate Drizzle

Cup of Clam Chowder
or Soup of the Day

..... Main Course Selections:

Grilled Steelhead with
Parmesan-Horseradish Crust

~ over sauteed spinach and artichoke hearts. Served with
herb-roasted fingerling potatoes and dijon cream..

Certified Angus Skirt Steak
with Wild Mushrooms

~ with Cabernet reduction, potato gratin and butternut squash
puree. (Vegetarian option w/ Portabella Mushroom)

Baked Crab-Stuffed Prawns
over Saffron Risotto

~ with red pepper aioli and roasted asparagus.

..... Dessert Course Selections:

Butterscotch Creme Brulee
with Hazelnut Tuiles

Cinnamon Apple Crisp
with vanilla bean ice cream

Double Chocolate Torte:
white and dark chocolate layered
in a chocolate cookie crust.

(Beverage, tax and tip not included)

"Now Open Daily for Breakfast @ 7:30 am"

Crow's Nest

(831) 476-4560

On the Beach at the Santa Cruz Harbor
2218 East Cliff Drive, Santa Cruz, CA 95062