



## **Santa Cruz Restaurant Week**

**\$25**

**October 5-12 2011**

### **STARTERS**

#### **Organic Baby Lettuces**

Cucumber Slivers, Nicoise Olives & Bohemian Creamery Capriago Cheese

#### **Organic Cauliflower Soup**

Puree of Sweet Organic Cauliflower and Leeks

#### **Blistered Shashito Peppers**

Sautéed in Sesame oil with Mirin, Ponzu and Yuzu Juice Glaze topped With Sea Salt

### **ENTRÉES**

#### **Sonoma Direct Lamb Ragoût**

House Made Pappardelle Pasta with Shaved Grana Padano

#### **Pan Roasted Petaluma Poultry Chicken Breast**

Israeli Cous Cous, Sautéed Eggplant, Roasted Garlic and Fennel

#### **Mussel Steamers and Fries**

PEI Mussels with Organic Bloomsdale Spinach, Garlic Butter, White Wine & Shallots

### **DESSERTS**

#### **Cinnamon White Chocolate Crème Brûlée**

With Fresh Berries

#### **Chocolate Pot de Crème**

Soft-Whipped Cream