



# Chaminade

RESORT & SPA

## Santa Cruz Restaurant Week \$25 October 5-12, 2011

### STARTER

**Heirloom Tomato, Goat Cheese, Pesto Tart**

**Organic Baby Greens**  
Crumbled Blue, Candied Nuts  
Caramelized Shallot Vinaigrette

**Grilled Castroville Artichoke**  
Tarragon Aioli

### ENTREE

**Pork Tenderloin**  
Chile and Cumin Spice Rub Ancho Jus  
whipped Sweet Potatoes

**Pan Seared Black Cod**  
Fennel Arugula Salad, Citrus Beurre Blanc

**Fresh Pasta with Wild Mushrooms**  
(Trumpet Mushrooms, Oyster and Shitaki)  
and Dandelion Green Sauté, Truffle Oil

### DESSERT

**Hoffman's White Chocolate Cheesecake with Fresh Fruit**  
**Chocolate Ribbon Cake**  
**Seasonal Crème Brulee**

\*Tax, Gratuity and Beverages are not included.