



SANTA CRUZ RESTAURANT WEEK \$25

October 5-12, 2011

APPETIZERS

Choice of

Monterey Bay Sardines

Wood-roasted Sardines, Dandelion Greens, sautéed Watermelon Beets

Farm Fresh Organic Heirloom Tomato Salad

Tomatos, Cucumber, Melon, Balsamic Vinaigrette

Signature Caramelized Brussels Sprouts

Ponzu, Apple Gastrique

ENTREES

Signature Artichoke Leek Lasagna

Artichoke & Leeks, Mozzarella, Parmesan Cheese, Lemon Zest, Truffle Oil

Pairing: Sauvignon Blanc, Hush Vineyards 2008 –Add Glass \$9 / Bottle \$32

Crispy-Skinned Trout

Rosemary-Cornbread Stuffing, sautéed Spinach, Bacon Vinaigrette

Pairing: Chardonnay, Storrs Winery 2008 – Add Glass \$10 / Bottle \$38

Grilled Quail

Wood-Grilled marinated Quail, Panisse, Broccoli sautéed in virgin olive oil and garlic, Romesco sauce

Pairing: Tempranillo Quinta Cruz Monterey 2007-Add Glass \$9 / Bottle \$32

DESSERTS

Choice of

House Signature Coffee Crème Brulee

Served with Quinoa cookies

House-made Caramel Bread Pudding

Served warm with local hand-made vanilla ice cream

(\$25 does not include tax, gratuity, or beverage)