



SANTA CRUZ RESTAURANT WEEK \$25
October 5-12, 2011

APPETIZERS

Choice of

Chamomile Steamed & Grilled Globe Artichokes
Roast garlic aoli.

Watermelon Salad
baby spinach, frissee, fresh mozzarella, basil, pine nuts, sherry vinaigrette.

Prosciutto
wrapped asparagus w/ balsamic reduction.

ENTREES

Choice of

Pan Seared Wild Salmon
Gnocchi. Creamy fennel and corn sauce and arugula.

Bacon Wrapped Turkey Meatloaf
w/ tarragon and toasted pine nuts. Garlic mashed potatoes,
house demi glace and sauteed market vegetables.

BBQ Duck Calzone
Duck confit, portabello mushroom and asparagus.
House bbq sauce and mozzarella.

DESSERTS

Choice of

Black & White Angel Food Cake

Market Berries with Fresh Whipped Cream
raspberry coulis and toasted almonds.

Napoleons Of Raspberry, Lemon Curd & Candied Filo Pastry

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