



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

APPETIZERS

Choice of

Pane Amor

Whole roasted garlic, cranberry bean puree & basil pesto served with our famous focaccia

Gabriella Caesar

Route One Farm baby romaine, lemon boquerone emulsion & bread crumbs

Live Earth Roasted Beets

Walnut Sauce, candied lemon zest, arugula & Laguna Creek herb chevre

ENTREES

Choice of

Risotto

Roasted Dirty Girl Dry Farm tomatoes, local squid, summer squash, basil, garlic, white wine

Bucatini

Rustic Bolognese & Reggiano with Live Earth broccolini

Chicken Gabriella

Braised in marinade of oregano, currants, white wine, apricots, capers, olives & garlic.
Served with polenta & sauteed green beans.

DESSERTS

Choice of

Flourless Espresso Chocolate Torte
with sweet almond cream

Spiced Panna Cotta
with seasonal fruit

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