

# SANTA CRUZ RESTAURANT WEEK 2016

OCTOBER 12 - 19, 2016 - \$35

## STARTERS

CHOICE OF

### HARVEST SALAD

cranberries | pine nuts | quinoa | pumpkin |  
golden balsamic vinaigrette (gf/v)

### FENNEL SAUSAGE

sweet peppers | caramelized onions | smoked tomato polenta

### BUTTERNUT SQUASH BISQUE

compressed green apple | cinnamon crème fraiche

## ENTRÉE

CHOICE OF

### SEA SCALLOPS

roasted root vegetables | brussels sprouts |  
pepitas | pomegranate glaze

### PRIME SIRLOIN

horseradish mashed potatoes | baby carrots | port demi-glace

### PUMPKIN-RICOTTA RAVIOLI

pancetta | arugula | parmesan | sage brown butter

### CRIMINI MUSHROOM RISOTTO

roasted root vegetables | kale | toasted pecans (gf/v)

## DESSERT

CHOICE OF

### APPLE-BLACKBERRY COBLER

oatmeal & almond streusel (gf/v)

### CHOCOLATE WHOOPIE PIE

house fluff

### LEMON CURD TART

candied orange rind | minted berry compote

Beverages, tax & gratuity not included



aquarius

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