

**Santa Cruz
Restaurant
Week 2016
\$25 Menu**



**Wednesday
October 12
thru
Wednesday
October 19**

Choose a Small Plate:

***Hazelnut Spinach Salad**

w/ hazelnuts, roasted organic pumpkin, & our hazelnut dressing

***Marinara and Pesto Pot**

A warm little pot of organic marinara sauce, with
with our basil pesto, fior di latte ..& bread.

***House-Pickled Cucumber & Shrimp**

with our sesame-peanut sauce.

Choose a Main Course:

***Saffron Swordfish & Spiced Heirloom Tomatoes**

on a bed of curried organic french lentils .

***Butternut Squash Rosettes**

fresh pasta baked with asiago cheese & organic butternut squash from Windmill Farms. Served with organic broccoli in roasted pumpkin seed oil.

***Chocolate BBQ Chicken**

Free-range Mary's chicken glazed with our Dark Chocolate BBQ sauce.
Served on a bed of roasted potatoes

Choose a Dessert:

***Sacher Torte alla Mode**

Classic Viennese Chocolate Cake with Apricot Filling
served warm with vanilla gelato.

***Chocolate Mousse**

Made with bittersweet organic chocolate , fresh cream and eggs.

***Chocolate Indulgence**

A small slice of ecstasy cake with blood orange olive oil , a bittersweet truffle, & our mini Tina dark hot chocolate.

Restaurant Week Menu \$25 plus beverages, tax and gratuity
Chocolate is at 1522 Pacific Avenue next to Bookshop Santa Cruz

For Reservations go to www.chocolatesantacruz.com