

**Santa Cruz Restaurant Week 2016**

**October 12-19 | 3 Courses**

{please select 1 from each course}

**\$35**



## { STARTERS }

**Blue Crab and Shrimp Stuffed Mushrooms**  
Parmesan - Garlic Cream Sauce

**Swank Farms Heirloom Tomato Soup**  
Crème Fraîche, Housemade Crostini

**Jalapeño Poppers**  
Sharp Cheddar, Cream Cheese, Bacon, Green Onion

## { ENTREES }

**Autumn Fest Sand Dabs**  
Brussels Sprouts, Pancetta, Sweet  
Potato Purée, Balsamic Reduction

**Ahi Niçoise**  
Sushi Grade Ahi, Swank Farms Green  
Beans & Cherry Tomatoes, Red Potato, Egg

**Baked Pork Belly**  
Bigoli Sage & Sweet Potato Gnocchi,  
Cremeni Mushroom & Sherry Cream Sauce

## { SWEETS }

**Hot Fudge Sundae -**  
Candied Walnuts & Whipped Cream

**Swank Farms Pumpkin Cheesecake**

**Chocolate Flan**  
with Caramel Sauce

Beverage, tax and gratuity not included  
No substitutions please  
-Menu is subject to change based on availability-

493 Lake Ave Santa Cruz  
831.479.3430 | johnnysharborside.com