



STARTERS

PAN FRIED BRUSSELS SPROUTS GF

onion | garlic | pancetta | balsamic glaze

FRIED SWEET POTATO MEDALLION

brown sugar | sage | thyme aioli

ROAST BEET SALAD

beets | sunflower seeds | orange segments | sliced apple | goat cheese | mint | orange vinaigrette

ENTREES

GRILLED SALMON GF

castroville artichoke salsa | braised greens | burgundy fumé

GRILLED PORK CHOP

spaghetti squash | cinnamon apples | orange glaze

SHORT RIB

cheese and pale ale polenta | preserved lemon | chili flake | broccolini | cabernet jus

DUCK CONFIT TACOS

cranberry-apple chutney | cilantro | honey-lime slaw | orange glaze | local corn tortillas

PORTOBELLO MUSHROOM V | GF

yucatan ratatouille | parmesan | marinara | balsamic glaze

DESSERTS

WARM APPLE TORTE

Marianne's vanilla bean ice cream | caramel drizzle

CHOCOLATE PÂTÉ

crème chaud-froid | local berries | raspberry drizzle

SWEET POTATO AND CINNAMON CHEESE CAKE

local berries | cinnamon crème anglaise

Santa Cruz Restaurant week - \$35 three course menu

175 West Cliff Drive , Santa Cruz CA 95060

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