

SOLAIRE

Santa Cruz Restaurant Week 2017

OCTOBER 11 – 18, 2017

\$25 PER PERSON

Please select one item from each course:

APPETIZERS

AHI POKE

sushi-grade ahi, avocado, red onion, micro cilantro, citrus-soy aioli

RED QUINOA + BABY KALE

pickled red onion, curry cauliflower, spiced cashews, tahini vinaigrette

MONTEREY BAY CALAMARI

arugula, sweet chili, jalapeno, shaved shallot

ENTREES

MACADAMIA-ENCRUSTED MAHI MAHI

coconut-lemongrass nage, wasabi mashed potatoes, crispy Maui onions

PARADOX BURGER

prime sirloin, Uncle Dave's IPA-braised oxtail, frisee, S&P mayo, frites

SOLAIRE VINDALOO

Local late summer vegetables, curry, pearl onion, (add shrimp & clams \$5)

DESSERTS

CARROT CAKE

cream cheese buttercream, cardamom

VAHLRONA CHOCOLATE BOMB

ganache, strawberry compote

CHEF'S CHOICE SORBET + ICE CREAM FLIGHT

selection of 3 scoops from Marianne's Ice Cream

