

Santa Cruz Restaurant Week \$25

October 11-18, 2017

First Course

Petite romaine

parmesan . crostini . charred sardines

Arugula Fennel Crunch

seasonal fruit . Azucar walnuts . shaved feta vinaigrette

Artichoke Spiced Cream Soup

honey pancetta chips

Second Course

Eggplant Parmesan

grilled polenta . sauteed spinach . marinara . parmesan

Top Sirloin with Horseradish Grits

seared greens . seasonal mushrooms . caramelized cipollini
with date-infused demi-glace

Rosemary and Butter-Basted Pork Chop

sweet potato medallions . broccolini . marmalade

Seared Free Range Chicken Breast

panzanella . arugula . balsamic vinegar pan jus

Dessert Course

Crème Flan

caramel guajillo spiced rum

Point Cookie

berry reduction . cocoa glazed vanilla ice cream

Berry Ganache Chocolate Lava Cake



The Point
CHOPHOUSE & LOUNGE

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