



RED
RESTAURANT
AND BAR

SANTA CRUZ RESTAURANT WEEK
October 11 – 18, 2017  \$35

COURSE ONE

**Wild Baby Arugula &
Shaved Asparagus Salad**

with candied pecans, apple, honey-lemon
vinaigrette and a parmesan tuille

Saffron Edamame

lightly seasoned with soy sauce and sesame oil

Crab Souffle

topped with parmesan and scallions

COURSE TWO

Ravioli

house made, stuffed with spinach, mushrooms,
toasted pine nuts and goat cheese, with marinara

Duck Breast & Risotto

honey bourbon glaze and sautéed spinach

Black Angus Ribeye

truffle potato puree and fried brussel sprouts

COURSE THREE

Espresso Flan

espresso liqueur flan with creme anglaise

White Chocolate Mousse

with vanilla Oreo cookie crumbles

Roasted Fennel Sorbet

Beverage, tax and gratuity not included

200 Locust Street | 831.425.1913
www.redrestaurantandbar.com | downtown Santa Cruz
 redrestaurantandbar  @redsantacruz