

\$25

SANTA CRUZ RESTAURANT WEEK  
October 12 - 19, 2016



### THREE COURSES

*Please choose one from each course*

#### FIRST COURSE

##### **Michael's House Salad**

Mixed baby greens with local apples, cranberries, crumbled Point Reyes blue cheese, and spicy glazed pecans, tossed with tarragon vinaigrette

##### **Wild Salmon Gravlax**

On a bed of arugula with champagne vinaigrette and dill crème fraîche

##### **House-Made Soup of the Day**

#### SECOND COURSE

##### **Grilled Bistro Filet**

In a caramelized onion and sherry sauce with forbidden rice and vegetables

##### **Pistachio Crusted Salmon**

Baked and drizzled with mint vinaigrette, over wild mushroom risotto with seasonal vegetables

##### **Spinach and Artichoke Ravioli**

Stuffed, round ravioli in an Asiago cheese sauce, garnished with sundried tomatoes

#### THIRD COURSE

##### **Cheesecake**

##### **Brownie Sundae**

*Beverage, tax,  
and gratuity not included*



**Michael's  
on Main**

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