



RED
RESTAURANT
AND BAR

SANTA CRUZ RESTAURANT WEEK
October 12-19, 2016  \$25

COURSE 1

(select one item)

Caprese Salad

heirloom tomatoes, fresh mozzarella, organic basil,
EVOO, balsamic reduction, Himalayan salt

Prosciutto Wrapped Asparagus

balsamic glaze, arugula

Patron Shrimp Ceviche

avocado, heirloom tomatoes

COURSE 2

(select one item)

Fried Flank Steak

roasted garlic mashed potatoes, Mexican chimichurri,
sautéed dinosaur kale

Grilled Prosciutto Sliders

two 2-oz patties, goat cheese, granny smith apple,
balsamic reduction, arugula

Mini Street Tacos

wild seabass, corn tortilla, curtido, cotija,
house salsa, onion, cabbage salad, red radish

COURSE 3

(select one item)

Bite Sized Churros

brown sugar, ground cinnamon, chocolate ganache

Jackfruit Sorbet

candied mint leaf

Rare Cheesecake

apple brandy caramel sauce, raspberry

Beverage, tax and gratuity not included
no split plates

200 Locust Street | 831.425.1913
www.redrestaurantandbar.com | downtown Santa Cruz
 [redrestaurantandbar](https://www.facebook.com/redrestaurantandbar)  [@redsantacruz](https://www.instagram.com/redsantacruz)