

**Santa Cruz Restaurant Week 2017**

**October 11-18 | 3 Courses**

{please select 1 from each course}

**\$35**



## { STARTERS }

**Swank Farms Heirloom Tomato Caprese – G/F**  
Bufala Mozzarella, Fresh Basil, Balsamic Reduction

**Roasted Bell Pepper Soup – G/F**  
Smoked Local Peppers, Paprika, Crème Fraîche

**Poppy Seed & Fresh Fruit Salad – G/F**  
Mixed Greens, Kiwi, Fresh Local Berries,  
Poppy Seed & Tarragon Vinaigrette

## { ENTREES }

**Bigoli Sweet Corn Ravioli**  
Braised Pork Belly, Sautéed Spinach,  
Swank Farms Corn Salsa

**Togarashi Ahi Pad Thai**  
Seared & Spiced Ahi Tuna, Snow Peas,  
Water Chestnuts, Scallions & Bean Sprouts

**Halibut & Porcini Mushroom Risotto – G/F**  
Sautéed Local Halibut, Swank Farms English Peas,  
Creamy Risotto

## { DESSERTS }

**Mixed Berry Cobbler**  
Local Blackberries, Blueberries & Raspberries,  
Homemade Crust

**Spiced Pumpkin Cheesecake**  
Swank Farms Pumpkins, Homemade  
Caramel Sauce, Fresh Whipped Cream

**Heirloom Carrot Cake – G/F**  
Swank Farms Heirloom Carrots, Cinnamon &  
Nutmeg Frosting, Shaved Coconut with Caramel Sauce

Beverage, tax and gratuity not included

No substitutions please

-Menu is subject to change based on availability-

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