

# SANTA CRUZ 2016 RESTAURANT WEEK

OCTOBER 12-19, 2016 • 5:30-10:00PM • \$25\*

## FIRST COURSE

### Award-Winning Clam Chowder

*New England or Spicy Manhattan*

### Apple & Bacon Salad

*Baby Greens, Seahive Cheddar, Bread Crumbs, Spiced Pecans,  
Point Reyes Blue Cheese, Buttermilk Dressing*

### Warm Beet & Chèvre Tart

*Puff Pastry, Feta, Shallot Jam, Cress, Mint & Lime Pistou,  
Balsamic Drizzle*

## SECOND COURSE

### Braised Short Rib

*Creamy Polenta, Fried Brussels Sprout Leaves, Gremolata, Pan Jus*

### Prawn Scampi

*Handmade Tagliolini Pasta, Broccolini, Cherry Tomatoes,  
White Wine, Garlic, Lemon, Herbs*

### Tamale Azul

*Squash Blossoms, Creamy Pasilla Chile, Rainbow Chard, Carrot &  
Potato Hash, Black Bean Stew, Avocado Crema, Cotija*

## THIRD COURSE

### Sanderlings Crème Brûlée

*Rich Vanilla Bean Custard, Hard Caramel Shell*

### S'more Skewers

*Chocolate Dipped Marshmallow, Graham Cracker Crust, Whipped Cream*

### "Bear Paw" Ice Cream Sandwich

*Turkish Coffee Ice Cream, Oatmeal Cookies, Dipped in Chocolate*



AT SEASCAPE BEACH RESORT

## RESERVATIONS RECOMMENDED

[sanderlingsrestaurant.com](http://sanderlingsrestaurant.com) • (831) 662-7120

One Seascape Resort Drive, Aptos  
(Across from Seascape Village on Seascape Blvd.)

\*Does not include tax, gratuity or beverage