

SANTA CRUZ RESTAURANT WEEK
OCTOBER 12 – 19, 2016 \$35



APPETIZERS

HEIRLOOM PUMPKIN SOUP

little pork meatballs, crème fraiche, pepita pesto

ENDIVE SALAD

Asian pear, radishes, jicama, sesame, coriander vinaigrette

HOUSE-MADE CICCIOI

fennel mostarda, Freddy's apples, walnuts

RED BUTTER LETTUCE

persimmons, pomegranate, pickled raisins, yogurt dressing

ENTREES

SARDINIAN COUSCOUS

grilled carrots, leeks & squash, green chile charmoula

SLOW COOKED PORK BELLY

pepper & sweet potato hash, braised greens, sunny side up egg

SEAFOOD STEW

local squid, manila clams, mussels, spicy sausage, kale, aioli

MILK BRAISED CHICKEN CANNELLONI

lemon, sage, fontina, leeks, golden tomatoes

DESSERTS

MUSCAT GRAPE & LOCAL APPLE SORBETS

peanut butter cookies

CARNAROLI RICE PUDDING

Cava poached pears, toasted almonds

BITTERSWEET CHOCOLATE POT DE CRÈME

toasted marshmallow fluff, graham crisp

WARM APPLE & CRANBERRY CRISP

cinnamon, walnuts, oats, buttermilk ice cream

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