



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

FIRST COURSE

(select one item)

HOUSE SALAD

baby greens, cherry tomato, cucumber, marinated red onion with choice of housemade tarragon ranch, bleu cheese, louie or balsamic vinaigrette dressing*

CAESAR SALAD

chopped romaine, croutons and parmesan tossed in handmade Caesar dressing

SOUPS

cup of clam chowder or artichoke soup*

SMOKED TROUT BRUSCHETTA

toasted LaBrea sourdough topped with house applewood smoked trout and tomato

MAIN COURSE

(select one item)

FISH AND CHIPS

beer battered and fried wild cod, served with French fries and vinegar based coleslaw

BRAISED PORK SHOULDER

slow braised with red wine and tomato, served with seasonal vegetables and roasted fingerlings

PORTOBELLO RISOTTO

Arborio rice, white wine, portobello mushrooms and seasonal vegetables*

DESSERT COURSE

(select one item)

MILE HIGH CHOCOLATE CAKE

Black China Bakery

VEGAN CARROT CAKE CUPCAKE

Black China Bakery

SORBET

dark chocolate or limoncello by Gelato Mossimo

Beverage, tax and gratuity not included

*item can be prepared vegetarian or vegan