

Santa Cruz Restaurant Week \$35 | October 12-19, 2016



FIRST COURSE

KALE CAESAR SALAD

Curly kale tossed w/ Caesar dressing, parmesan, shaved bottarga & breadcrumbs

SUDA RAW

Shaved red & chioggia beet, carrot, fennel, celery & apple tossed w/ champagne vinaigrette, Point Reyes blue cheese, fines herb & brown-butter walnut

CRISPY ARTICHOKE

Stem-on whole artichoke heart lightly fried & served w/ lemon aioli

SECOND COURSE

BUCATINI PESTO

Fresh bucatini served w/ a hazelnut basil pesto topped w/ torn basil & breadcrumbs

ARCTIC CHAR

Pan-seared on a bed of couscous w/ grilled eggplant & cucumber yogurt sauce

BAVETTE

Grass-fed Bavette steak w/ confit fingerlings, crispy onions, & chimichurri

THIRD COURSE

OLIVE OIL CAKE

Served w/ candied orange peel & whipped cream

CHOCOLATE MOUSSE

Valrhona 62%

PEACHES & CREAM

Kirsch-glazed peaches, whipped marscapone

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