



## COURSE ONE

### FALL SQUASH SOUP

kabocha squash, carrot, sweet potato,  
lemongrass, ginger, coconut milk

### LITTLE GEM CAESAR

### ENDIVE SALAD

shaved fennel, fall fruit, pecans

## COURSE TWO

### CANNELLONI

butternut squash, kale, ricotta, roasted  
tomato sauce

### RED WINE BRAISED SHORT RIB

celery root purée, chard, horseradish

### SEA SCALLOPS

risotto, wild mushroom, preserved lemon

## COURSE THREE

### CHOCOLATE ORBIT CAKE

crème anglaise

### PEAR AND DRIED CRANBERRY

### BREAD PUDDING

caramel sauce

### PUMPKIN CRÈME BRÛLÉE

PATIO  
DINING

TAKE  
OUT

105 WALNUT AVE. 831.423.2020  
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