



Santa Cruz Restaurant Week
October 11-18, 2017
Prix Fixe Dinner: \$25

• First Course Selections •

Potato Croquettes

with pancetta, white cheddar and smoky
chive crème fraîche

Rock Shrimp Cake

with roasted red pepper aioli and mango salsa

Caramelized Onion & Goat Cheese Tart

with roasted pear compote

• Main Course Selections •

Pork Tenderloin

with cranberry marsala, candied bacon
and mashed yams

Blackened Ahi

with sweet thai chile glaze and coconut
macadamia rice

Chargrilled Prawns

with smoked paprika aioli, balsamic reduction,
pumpkin seed, and creamy polenta

• Dessert Course Selections •

Chocolate Chip Bread Pudding

warm, with vanilla bean ice cream

Butterscotch Crème Brûlée

with hazelnut tuile

Meyer Lemon Tart

Crow's NEST

* not valid with passport card
menu changes every four weeks