



**Santa Cruz Restaurant Week**  
**October 10-17, 2018**  
**Prix Fixe Lunch & Dinner: \$35**

• **First Course Selections** •

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**Antipasto Salad**  
with olive vinaigrette

**Wild Mushroom Tart**  
with sherry-thyme crème fraîche

**Seared Sea Scallops**  
with yam purée and roasted pear compote

• **Main Course Selections** •

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**Pan-Roasted Salmon**  
with heirloom tomato relish and  
pesto mashed potatoes

**Chargrilled Prawns**  
with tomato-ginger broth, jasmine rice  
and cucumber salad

**Pork Tenderloin**  
with adobo rub, seared apples, candied bacon  
and chipotle yams

• **Dessert Course Selections** •

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**Berry Cobbler**  
served warm, with vanilla bean ice cream

**Chocolate Cake**  
with hazelnut mousse  
and tres leches crème anglaise

**Pumpkin Crème Brûlée**

**Crow's Nest**