

SANTA CRUZ LUNCH

First Course

CAFE CAESAR

hearts of romaine, garlic croutons, aged parmesan

SUMMER TOMATO AND MONTRACHET GOAT CHEESE NAPOLEAN

pine nuts, red pepper juice

ROASTED BEET SALAD

baby arugula, macadamia-crusted goat cheese, orange ginger vinaigrette

STRAWBERRY BOSTON LETTUCE SALAD

gorgonzola, red onion, lemon poppy seed dressing

Main Course

MARINATED ORGANIC CHICKEN

sautéed bok choy, jasmine rice, shitake jus

OVEN ROASTED HERB STUFFED SALMON

toasted couscous, corn, red peppers, tarragon jus

FRESH CAPELLINI

roasted vegetable pesto, yukon gold potatoes, fresh mozzarella, grana

FLAME GRILLED CAFE STEAK

mashed potatoes, broccoli rabe, red wine sauce

CRAB MELT

one brioche, dill havarti cheese, roma tomato, baby greens

Dessert

PEACH AND BLUEBERRY CRISP

crumble topping, crème fraiche ice cream

CALIFORNIA CAFE

KING OF PRUSSIA, PA

TOASTED ALMOND CRÈME BRULEE

sweet nutty custard, thin candy shell, almond crescent cookies

KEY LIME PIE WITH TROPICAL SALSA

key lime pudding, graham cracker crust, tropical fruit salsa