

vinocruz BAKERY & BISTRO

An ADORABLE restaurant

Degustation



M E N U

TWO COURSE \$35

Choices of Appetizers

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| FRENCH BREAD TAPAS (ASSORTMENT OF VEGETABLE GRILLED ON FRENCH BREAD WITH FETA CHEESE) | \$15 |
| BRUSSEL SPROUTS (MISO SESAME DRESSING & TRUFFLE OIL) | \$16 |
| MUSHROOM SAVORY ECLAIRS. (FRENCH GOUGERE DE LEGUME) | \$15 |
| LEEK & SWEET POTATO TART. (VEGAN SAVORY TART ON VEGAN PUFF DOUGH) | \$16 |

Choice of Entrees

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| GF VEGAN LASAGNA (OUR CLASSIC GLUTEN FREE AND VEGAN DISH) | \$18 |
| BEEF LASAGNA (ORGANIC BEEF LAYERS WITH EGGPLANTS AND MORE) | \$20 |
| COQ AU RIESLING (CLASSIC FRENCH CHICKEN STEW) | \$22 |
| BRAISED SALMON* (SERVED ON BED OF VEGETABLE AND MASH POTATOES) | \$25 |
| BEEF BOURGUIGNON* (FRENCH BEEF STEW) | \$26 |

THREE COURSE \$49

Choice of Dessert

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| CITRUS CHEESECAKE (SERVED WITH RASPBERRY COULIS AND WHIPPED CREAM) | \$12 |
| TRIPLE BERRY CRUMBLE (SERVED WITH ICE CREAM) | \$12 |
| GF - HAZELNUT - CHOCOLATE SWISS CAKE (Gluten Free) | \$10 |
| LEMON MERINGUE. (Gluten Free) | \$10 |
| 3 FLAVOR PROFITOLE (VANILLA - CHOCOLATE - CAPUCCINO MINI CHOUX SERVED WITH ICE CREAM) | \$12 |

Coffee

(INCLUDED ON THREE COURSE MENU)

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|---|-----|
| ESPRESSO | \$5 |
| LATTE | \$6 |
| AFFOGATO (ESPRESSO ON VANILLA ICE CREAM) | \$9 |

* EXTRA \$5 ON THE TWO - THREE COURSE MENU FOR SALMON AND BOURGUIGNON

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