



## PRESS RELEASE

### **Chaminade Resort & Spa to Participate in Santa Cruz Restaurant Week**

*\$25 Three-Course Dinner to Feature Fresh, Local Produce by Award-Winning Executive Chef*

**Santa Cruz, California – September 19, 2011** – Chaminade Resort & Spa will participate in Santa Cruz Restaurant Week and has just released its menu for the \$25 Three-course Dinner. Known for its Farm to Table Wine Dinners, Champagne Brunches and views of the Santa Cruz hills and Monterey Bay, Chaminade's menu has integrated the same elements of quality, fresh, local produce and creativity into its Restaurant Week menu and service.

Chaminade's Restaurant Week menu is as follows:

#### **Starter (1<sup>st</sup> Course)**

Heirloom Tomato, Goat Cheese, Pesto Tart

Organic Baby Lettuces  
Crumbled Blue, Candied Nuts  
Caramelized Shallot Vinaigrette

Grilled Castroville Artichoke  
Tarragon Aioli

#### **2<sup>nd</sup> Course**

Pork Tenderloin  
Chile and Cumin Spice Rub  
Ancho Jus  
Whipped Sweet Potatoes

Pan Seared Black Cod  
Fennel Arugula Salad  
Citrus Beurre Blanc

Fresh Pasta with Wild Mushrooms  
(Trumpet Mushrooms, Oyster and Shitake)  
And Dandelion Green Sauté  
Truffle Oil

#### **3<sup>rd</sup> Course**

Hoffman's White Chocolate Cheesecake with Fresh Fruit

Chocolate Ribbon Cake

Seasonal Crème Brule

For more on Chaminade Resort & Spa's restaurants, visit

<http://www.chaminade.com/Dining/Dining.asp>

Chaminade's Restaurant Week menu is also available at

<http://www.chaminade.com/Dining/Menus.asp>

#### **Media Contact:**

Ashley Huffman

Environmental Relations

Phone: 831-649-2334  
Email: ashley@enviro-rel.com

###