

MENU

appetizers

Haitian Boulette: Uniquely Haitian meatballs made with green bell pepper, tomato and Cajun spices

Vegetarian Option: Corn Croquets; Deep fried corn meal with fresh corn and spring onion

from the garden...

Local fresh greens, mango and avocado tossed in a white wine and lime vinaigrette

from the farm...

A selection of Garden Variety Cheeses from Monkeyflower Ranch with sliced baguette

from the sea...

Tiger prawns in Cajun spiced cream sauce with hints of sweet paprika & garlic

Vegetarian Option: Toasted baguette in Cajun spiced cream sauce with hints of sweet paprika & garlic

from the land....

Griot: pork braised in onions, orange juice, Serrano peppers and garlic

Vegetarian Option: Cajun spiced fried tofu in a spicy orange sauce

Pois Noir: black bean puree with braised spring onions, green bell and scotch bonnets peppers

Riz Djon-Djon: long grain rice infused with djon mushrooms, onions and white wine, mixed with peas

Bannann Peze: crispy fried plantains, served with sour cream and pikliz; a spicy pickled carrot and cabbage slaw

dessert

Ice cream from The Penny Ice Creamery with homemade waffle cones



Many of the items available on the menu are organic and locally produced in Santa Cruz and Monterey County. [Santa Cruz Local Foods](#) offers online shopping for the tastiest & healthiest things our area grows. Support your local farmers and small businesses and shop at Santa Cruz Local Foods!

Project HOPE Art thanks Garden Variety Cheese, High Ground Organics, Live Earth Farm, Massa Organics, the Penny Ice Creamery, Beauregard Vineyards & Odenata Wines for their generous donations!