

Davis Travelaires Presents



FASCINATING RHYTHMS

Saturday, September 14, 2019

Tour Inclusions
All West Transportation
Santa Cruz Follies Performance
Free Time & Lunch on your own in Santa Cruz
Dinner at the Crows Nest Restaurant

Spend a melodic afternoon with this high-paced production of Fascinatín' Rhythms - Broadway to Hollywood. The Santa Cruz Follies is patterned after the Ziegfeld Follies of times gone by, but with modern twists. They combine a Broadway show with a more elaborate, high class Vaudeville performance. The Follies is an annual showcase sponsored by the Santa Cruz-based Senior Citizens Opportunities, featuring entertainment by performers all over the age of 50. They will sing Broadway hits and nostalgic songs from yesteryears with tap dancing and beautiful ballroom dancing. Lunch will be on your own in Santa Cruz. After the performance, enjoy dinner at one of Santa Cruz's most beloved restaurants, the Crows Nest, located right on the beach where the Harbor meets the sea. Dine with breathtaking panoramic views and award winning cuisine (please see reverse for full menu). Depart from the Target parking lot in Davis at 7:30 am and return at approximately 9:30 pm.

Contact Davis Travelaires: (530) 753-4159
Tuesday, Wednesday, Thursday (10:00am-2:00pm)
www.davistravelaires.org

Price: \$189.00 per person

Reservation Coupon

Santa Cruz Follies/September 14, 2019

Make checks payable to: Davis Travelaires

Mail Payment to: Davis Travelaires, 646 A Street, Davis CA 95616

Enclosed is payment for \$ _____ for _____ passengers

Name(s): _____ Phone _____ e-mail: _____

Address: _____ City _____ Zip _____

Emergency Contact: _____ Phone: _____

Dinner Choice (circle) Prime Rib Chicken Marsala Seafood Fettucine Ravioli

Crow's Nest
Dinner Menu

Starter

Crow's Nest Caesar Salad

Regatta Entree Selections

Alderwood Smoked Prime Rib

Dry-marinated in our their special seasonings and slowly smoked
Served with roasted garlic mashed potatoes

Chicken Breast Marsala

A boneless breast sauteed in mushroom Marsala sauce
Service with roasted garlic mashed potatoes

Seafood Fettucine

Clams, fresh fish, prawns and scallops sauteed with fresh vegetables
Semolina pasta in tomato vodka cream

Butternut Squash Ravioli

Sauteed with brandy cream, spinach and tomato

Dessert

Mud Pie

A chocolate crust filled with mocha ice cream and topped with fudge and almonds
Garnished with whipped cream and chocolate coffee beans