

COCO RESTAURANT WEEK

SPRING 2017

1ST COURSE

FRENCH SPRING SOUP

PEAR GORGONZOLA SALAD

HOUSE SMOKED HADDOCK FRITTERS

DUCK RILLETTE

2ND COURSE

\$20.17

POULET TANTE PAULA

chicken, fennel and saffron "bouillabaise"

ASIAN BONELESS BEEF SHANK

crispy red onion mashed potato, baby bok choy, carrot salad

GRILLED SHRIMP AND MANCHEGO POLENTA

pickled sweet peppers, grilled scallions, romesco

WHITE BALSAMIC GRILLED PORK TENDERLOIN

pomegranate sauce, potato-parsnip gratin, haricot vert

FUNGI PASTA

*pappardelle tossed with caramelized mushrooms,
spinach, leeks, sherry cream*

\$30.17

SLOW ROASTED SALMON

puy lentils, swiss chard, pommery mustard sauce

DUCK BREAST WITH MAPLE BOURBON SAUCE

chile-lime sweet potato mash, haricot vert

3RD COURSE

MALVA PUDDING

THE FLOWER POT

GUINNESS CHOCOLATE CAKE