

COCO RESTAURANT WEEK

3 COURSE DINNER \$20.17

1ST COURSE

ROASTED RED PEPPER BISQUE

BRUSSEL SPROUT CAESAR

SWEET PEA AND PISTACHIO ARANCINI

FRIED BRIE

APPERTIF

2ND COURSE

POULET NIÇOISE

*white wine braised chicken, summer squash,
plum tomatoes, niçoise olives, tarragon, haricot vert*

CASSOULET

*white bean ragout, duck sausage, slow roasted pork,
pork tenderloin, walnut-sage crumb topping*

ASIAN BONELESS BEEF SHANK

crispy shallot whipped potatoes, hot and sour carrot salad, baby bok choy

GRILLED SHRIMP AND MANCHEGO POLENTA

pickled sweet peppers, romesco, grilled scallions,

PASTA FUNGHI

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

“FRENCHED” ONION BURGER

*8 oz grilled angus beef, sherry, thyme and beef broth caramelized onions,
gruyère, brioche bun, rosemary frites*

3RD COURSE

MALVA PUDDING

FRENCH APPLE TART

POP CORN CRUNCH SUNDAE