



Restaurant Week at Co Co. Sala

January 11 – 20, 2010

Dinner Prix Fixe \$35.10

amuse

TOMATO CROUSTADE

roasted tomato / gruyere & rosemary scone / burrata cheese / balsamic vinaigrette

salad

MANCHEGO & BABY ARUGULA

caramelized walnuts / dates / apples & oranges / coffee vinaigrette

co co. bites

(PLEASE SELECT TWO)

CRISPY LOUISIANA CRAB CAKE

avocado cilantro emulsion / chipotle chocolate tomato glaze

PORTOBELLO FLATBREAD

portobello mushrooms / goat cheese / roasted peppers / kalamata olives / fig marmalade

BLUE CHEESE BEEF BURGER SLIDER

co co. mole sauce / sautéed spinach / wild mushrooms

MAC & CHEESE TART

elbow mac / cheddar & parmesan / fresh sage / cauliflower / cream cheese crust

TANDOORI CHICKEN PATTY SLIDER

cardamom carrots & greens / cucumber raita

BACON MAC & CHEESE

orechiette pasta / four cheeses / crispy bacon

sweet finale

(PLEASE SELECT ONE)

WINTER TART

almond & apple tart / caramel corn gelato / milk chocolate cinnamon toffee praline

CO CO. GROWN UP

milk chocolate peanut butter ice cream / bananas foster* / mini co co. cupcake* / malted shooter*

wine

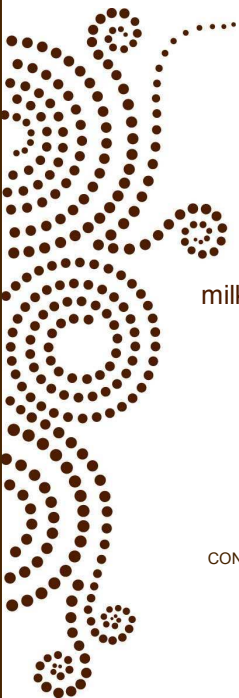
(PLEASE SELECT ONE)

GLASS OF HOUSE RED
GLASS OF HOUSE WHITE
GLASS OF PROSECCO

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

* MAY CONTAIN TRACE AMOUNTS OF ALCOHOL

EXECUTIVE CHEF & PASTRY CHEF SANTOSH TIPTUR





Restaurant Week at Co Co. Sala
Weekdays, January 11 – 20, 2010
Lunch Prix Fixe \$20.10

salad

(PLEASE SELECT ONE OF THE FOLLOWING)

GOAT CHEESE & BEETS SALAD

yellow & red beets / greens / maracaibo nibs / raspberry vinaigrette

TOMATO & BURRATA SALAD

creamy burrata cheese / basil & oregano / balsamic reduction

lunch savories

(PLEASE SELECT ONE OF THE FOLLOWING)

MAC & CHEESE TART

elbow mac / cheddar & parmesan / fresh sage / cauliflower / house salad

SPINACH & FETA TART WITH TIGER SHRIMP

spinach / feta cheese / grilled shrimp / creamy dill sauce

SALA SANDWICH

molinari salami / parmigiano-reggiano / parrano cheese / fig marmelade /
mustard / arugula / herbed focaccia

PHILLY FLATBREAD

sliced beef / roasted peppers & onions / provolone cheese / lettuce, tomato, & banana pepper

sweet finale

(PLEASE SELECT ONE OF THE FOLLOWING)

WINTER TART

almond & apple tart / caramel corn gelato / milk chocolate cinnamon toffee praline

CHOCOLATE TASTING

experience different types of couverture in three states: solid, semi-solid, & liquid

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