

# 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