



APPETIZERS

LOBSTER AND ARTICHOKE BOTTOM MILLE-FEUILLE NAPOLEON, aromatic green sauce	12
QUAIL Spanish salsa verde marinade, served on arugula and topped with chorizo –tomato salad seasoned with basil, sherry and shallots	10
TRADITIONAL “GARLICKY” ESCARGOT butter emulsion and fine herbs, a dash of Pernod	9
SHORT RIB single bone portion with grand cru chocolate mustard jus on a bed of fresh spinach leaves	9
EURASIAN MUSSELS coconut broth, ginger & lemongrass, French coconut Ciroc Vodka	
(ADD FRENCH FRIES \$3)	Entree size/Appetizer size 12/8
CEVICHE citrus marinated fish served with spicy tropical fruit salsa	8

SUMMER SOUPS

LOBSTER GAZPACHO traditional Sevillian cold Gazpacho enhanced with lobster bisque and lobster chunks	9
VICHYSOISE a favorite of Julia Child - A cold soup of leeks, onions and potatoes. Named after the Town of Vichy where royalty was enjoying hot summer days during the reign of Napoleon the 3 ^d .	7

SHARING APPETIZERS

CROQUE MONSIEUR French ham, cheese, and béchamel sauce	7	BITE-SIZED SEARED SALMON With spicy sesame-chocolate glaze on sushi rice and sugar snap peas	9
SMOKED SALMON RICE PAPER ROLLS Cream cheese, fresh cilantro, cucumber, and blood orange ponzu	8	CRISPY CALAMARI Pink/ black peppercorn dust and sea salt with malt vinegar and charred tomato coulis	10
KNIFE CUT STEAK TARTARE Capers, shallots, onions (ADD FRENCH FRIES \$3)	9	PROVENCALE ANTIPASTO Serrano Prosciutto, dry sausages, Spanish chorizo, manchego cheese, goat cheese, summer veggies, olives, garnishes, and house-made bread (serves 2)	20
WARM FRESH HERB GOAT CHEESE DIP With toasted baguette and spiced sun-dried cranberries	9	BRIE EN CROUTE With cranberries, hazelnuts in a flaky pastry	9
CRUDITE PROVENCALE Gerard Depardieu’s favorite summer assortment of vegetables	9	RATATOUILLE BRUSCHETTA Ratatouille on rosemary French bread baked with mozzarella and fresh herbs	8

SALADS

“COCO’S FAMOUS SALADE AU CHOCOLAT” Mixed greens, cherries, toasted nuts, blue cheese, raspberry vinaigrette and white chocolate shavings	8
CAESAR pink peppercorn Caesar dressing and cheese crisps (add marinated breast of chicken +\$6)	6
WARM BUCHERON GOAT CHEESE AND TOMATO-ARTICHOKE SALAD	9
ENDIVE/SERRANO HAM SALAD with watercress tossed in walnut vinaigrette topped with Serrano ham, chilled braised fennel and Valdeon Cheese	12

STONE BAKED PIZZAS

FIVE CHEESE seasonal blend of international and domestic cheeses	9
SUMMER PINEAPPLE salad of seared pineapple seasoned with smoked paprika, Serrano ham, red onion tossed in vinaigrette	10
MOULIN ROUGE grilled vine ripe tomato, herb roasted tomato, sun-dried tomatoes, fresh mozzarella, and basil flavor	10
PORCINI MUSHROOM smoked roasted porcini mushrooms, caramelized onions, fontina cheese (no tomato sauce)	12
CHARCUTERIE-PUERCO tomato sauce, whole fresh mozzarella, basil, sausage, speck ham, coppa and calabrese salami	15

DINNER PLATES

WILD SALMON, SIMPLY SEARED with béarnaise sauce, grilled and steamed vegetables. Light, simple and flavorful !	19
SCALLOP poached in vanilla cocoa butter and chili flakes, served with jasmine black forbidden rice, lemongrass pesto	22
NEW CALEDONIA BLUE SHRIMP sautéed with garlic, shallots, capers, served with Milanese risotto	22
DUO OF GRASS & CORN FED BEEF FILET MIGNON Pair of 6 oz filet mignon served with béarnaise & fries. Experience Australia and North America!	28
Available as petite single 6 oz, your choice grass fed or corn fed	19
SURF AND TURF beef filet and 6 oz lobster tail served with chocolate port jus, garlic potatoes and grilled asparagus	29
BEEF SHORT RIBS with a cabernet reduction and a hint of dark chocolate. Served with a rosemary confit baby potatoes	22
ROASTED CHICKEN BREAST stuffed with lavender goat cheese. Roasted fingerling potatoes, fennel, lemon thyme jus	16
DUO OF QUAILS “Coq au vin” style marinade, served braised on a reduction of mushrooms, pearl onions, garlic and bacon	22
DUCK CONFIT leg braised in ancho pepper, cherry chocolate jus, wild rice and almond sautéed broccoli	20
CAULDRON BAKED PENNE PASTA (Vegetarian) basil-garlic béchamel, sundried tomatoes, Provence olives, artichokes, charred tomatoes	16

CHEESE PLATES

MILD & SOFT CHEESE PLATE Market selection of 3 light bodied cow, goat and hard cheeses. Perfect to nibble and enjoy with a bottle of wine.	9
CONNOISSEUR CHEESE PLATE Market selection of 3 artisan cheeses focusing on stronger, more pungent and fully ripened cheeses that will satisfy any serious cheese lover.	11

Ask your server for daily selection /availability

OUR CHEESES ARE SERVED WITH FRESH BAKED BREADS, GRAPES AND FIG SPREAD

ALL OUR BREADS ARE BAKED IN-HOUSE FROM SCRATCH
GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE- NO CHECKS ACCEPTED-