



APPETIZERS

SMOKY SALMON TARTARE	Coho fresh salmon, smoked salmon, roe, fried capers, duxelle of tomato/ onions and dill potato crisp	9
CRAB & SHRIMP CAKE	over wilted leek and fennel salad with a light mustard and cream sauce	12
TART TATIN OF DUCK CONFIT	caramelized leeks, apples & sweet onions with cranberry-port reduction	10
TRADITIONAL "GARLICKY" ESCARGOT	whipped butter and fine herbs	9
EGGS AND BACON	fried quail egg over a brioche French Toast with a hint of dark chocolate and black pepper glazed bacon	9
BLACK MUSSELS	white wine, parsley and butter sauce (ADD FRENCH FRIES \$3) Entree size/Appetizer size	12/8
CEVICHE	cilantro and citrus marinated fish served with citrus, mint and passion fruit infused tomato	8

FALL/WINTER SOUPS

FRENCH ONION SOUP "AU GRATIN"	with croutons	7
CREAM OF ASPARAGUS	with east coast blue crab	9

SHARING APPETIZERS

CROQUE MONSIEUR	7	CRISPY CALAMARI	10
French ham, cheese and béchamel sauce		Pink/ black peppercorn dust and sea salt with malt vinegar and charred tomato coulis	
SMOKED SALMON RICE PAPER ROLLS	8	ASSIETTE OF CHARCUTERIE	12
Cream cheese, fresh cilantro, cucumber and blood orange ponzu		Serrano Prosciutto, dry sausages, Spanish chorizo, house-made pate, garnishes and house-made bread	
SPINACH DIP	9	BRIE EN CROUTE	9
With crisp bruschetta		With cranberries, hazelnuts in a flaky pastry	
WARM FRESH HERB GOAT CHEESE DIP	7	CROSTINI: MOZZARELLA, RAINBOW TOMATOES	8
With toasted baguette and spiced sun-dried cranberries		Chocolate balsamic vinegar reduction on sundried tomatoes bread	
BEEF TENDERLOIN CARPACCIO	11		
Garnished with capers, frisee salad and shaved parmesan			

SALADS

"COCO'S 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)		7
WARM BUCHERON GOAT CHEESE AND BABY SPINACH SALAD	caramelized pecans, cranberry vinaigrette		9
GRILLED SHRIMP SALAD WITH CRAB	accompanied with mango and tomato salsa, and cucumber		12

STONE BAKED PIZZAS

FIVE CHEESE	seasonal blend of international and domestic cheeses	9
ALSATIAN TART "TARTE FLAMBÉE"	Crème fraiche, apple wood bacon, caramelized sweet onions and white cheddar	12
MOULIN ROUGE	grilled vine ripe tomato, herb roasted tomato, sun-dried tomatoes, fresh mozzarella, and basil flavor	10
PARIS, TEXAS	slow cooked pulled pork, red onions, spicy barbecue sauce, chives, smoked gouda cheese, mozzarella	12
CHARCUTERIE	tomato sauce, whole fresh mozzarella, basil, sausage, speck, coppa and Calabrese Salami	15

DINNER PLATES

BRAID OF SALMON AND SOLE		19
With butter spinach pasta, tomato concassee, tomato butter, red pepper coulis. This elegant dish was created for the late princess Grace of Monaco		
PAN SEARED SCALLOP	with truffled mushroom ragout and caramelized onion-mild goat cheese risotto	22
SHRIMP	sautéed in Spanish sherry with Spanish chorizo, capers, tomatoes and basil on white cheddar polenta	22
DUO OF GRASS & CORN FED BEEF FILET MIGNON		28
Pair of 6 oz filet mignon served with béarnaise & fries. Experience South and. North America!		
Available as petite single 6 oz, your choice grass fed or corn fed		19
BEEF SHORT RIBS	with a cabernet reduction and a hint of dark chocolate. Served with a crispy potato galette	22
ROASTED CHICKEN BREAST	stuffed with lavender goat cheese. Roasted fingerling potatoes, fennel, lemon thyme jus	16
"COCO" CASSOULET	Toulouse sausage, duck confit, bacon, beans The most famous dish from Southwest France.	22
OSSO BUCCO	slowly braised veal shank in white wine reduction, lemony gremolata sauce, parmesan risotto	26
CAVATELLI PASTA (Vegetarian)	tossed in roasted red pepper-tomato cream, basil pistou, with olives and fall vegetables	19

CHEESE PLATES

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

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 18% WILL BE ADDED TO PARTIES OF 6 OR MORE- NO CHECKS ACCEPTED-