



Restaurant Week at Co Co. Sala Extended
Monday, January 17 – Saturday, January 29, 2011

Dinner Prix Fixe \$35.11

amuse chocolat

DARK HOT CO CO. SIP

salad

(PLEASE SELECT ONE OF THE FOLLOWING)

TOMATO & BURRATA SALAD

creamy burrata cheese / basil & oregano / balsamic reduction

MANCHEGO & BABY ARUGULA

caramelized walnuts / dates / apples & oranges / coffee vinaigrette

co co. bites

(PLEASE SELECT TWO OF THE FOLLOWING)

PORTOBELLO FLATBREAD

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

MAC & CHEESE TART

elbow mac / cheddar & parmesan / fresh sage

BEEF SLIDER

meyer angus / co co. mole sauce / lettuce / tomato / pickle / onion / mayo

LAMB SLIDER

curry & coconut organic lamb / baby corn / lime yogurt crème

TANDOORI CHICKEN PATTY SLIDER

cardamom carrots & greens / cucumber raita

CRISPY CREOLE CRABCAKE

mango salsa / chipotle chocolate tomato glaze / avocado cilantro emulsion

BACON MAC & CHEESE

orechiette pasta / four cheeses / crispy applewood smoked bacon

sweet finale

(PLEASE SELECT ONE OF THE FOLLOWING)

A STICKY SITUATION

warm sticky toffee pudding cake / brown butter toffee sauce/ ginger caramel ice cream

CHOCOLATE ONYX

dark chocolate mousse / vanilla crème brulee / salted caramel / crispy chocolate pearls / brownie / chocolate sorbet / 72% cacao bon bon

PLEASE NOTE WE WILL ONLY BE OFFERING THIS DINNER MENU 1/17-1/29 AND
ARE CLOSED ON SUNDAY EVENINGS. VISIT WWW.COCOSALA.COM FOR RESERVATIONS.

EXECUTIVE CHEF & PASTRY CHEF SANTOSH TIPTUR

Restaurant Week Elixir Special

FETISH COCKTAIL \$8

Fresh Strawberries / Chocolate-Infused Vodka / Strawberry Foam / Chocolate Dipped Berry

