

Coco Champagne Lounge

Fall/Winter 2016-2017

From The Sea

Hamachi Crudo Umami Soy, Charred Lemon, Serrano, Puffed Rice \$15

Grilled King Crab Pickled Plum, Watercress, Beet \$18

Mini Lobster roll Brioche, Kewpie Mayo, Chive, Celery, Togarashi \$18

Oysters East & West Coast, Champagne Mignonette: 1 Dozen \$34 1/2 Dozen \$17

Small Plates

Bison Tartare Bison Tenderloin, Shallot, Parsley, Chinese Mustard, Worcestershire, Sesame Chili Oil, Molten Egg, Rosemary Cracker \$18

Shishito Peppers Umami Soy, Mirin, Daikon, Bonito Flake \$10

Croquettes Roasted Chicken, Tomato Jam, Jalapeno Jam, Pickled Green beans \$15

Crispy Egg Osetra Caviar, Crème Fraîche, Onion Soubise, Chive \$15

Bison Tenderloin Dashi Glazed Turnip, Turnip Puree, Black Garlic, Charred Tomato, Pickled Beech Mushroom, Scallion Salad \$22

Pommes Frites Grated Parmesan Cheese, Parsley, Lemon Zest, Truffle Aioli \$10

Salad

Beet Tartare Argon Oil, Orange, Chive, Avocado, Feta, Amaranth \$10

Nico Salad Kale Chip, Arugula, Frisee, Apple, Walnut, Tome Cheese, Pumpernickle, Sweet Onion Vinaigrette \$10

Cheese Plate \$18

Dry Cherries, Lavosh, Candied Pecans

Tête de Moine

Aged Smoked Goud

Epoisses

Tripple Cream Delise

Artisanal Charcuterie Board \$18

Cornishon Pickles, Whole Grain Mustard, Rosemary Crackers

Bresaola

Lanza

Pata Negra

Pâté

Dessert

Blood Orange Sorbet Pomegranate, 375 ml. Preseco \$18

Bread Pudding Apple, Maple Bourbon Gastrique, Candied Pecans, Chantilly Cream,
Vanilla Crem Anglaise \$10