

COCO

*“The best things in life are free.
The second best things are really,
really expensive.” C. Chanel*

APPETIZERS

RATATOUILLE “PASTA”	\$10
<i>zucchini and summer squash “noodles”, red pepper- tomato sauce, eggplant</i>	
SHRIMP CAKES	\$11
<i>ginger, scallion, orange sweet chili sauce</i>	
CHEESE!	DAILY
<i>see our specials for today’s feature</i>	
PATE DU JOUR	\$12
<i>cornichons, pickled apricots</i>	
SWEDISH MEATBALLS	\$10
<i>lingonberry sauce</i>	
BUTTERNUT SQUASH BITES	\$8
<i>quinoa crusted, lavender aioli, cassis reduction</i>	

SALADS

HOUSE SALAD	\$8
<i>French vinaigrette tossed field greens, grape tomatoes, red onion, crispy parsnips</i>	
CAESAR	\$10
<i>classic caesar with sun dried tomatoes, parmesan cheese, croutons</i>	
CHICKEN CAESAR	\$14
PEAR CHICKEN	\$14
<i>honey mustard dressed greens, grilled chicken, walnuts, gorgonzola, craisins</i>	
ARUGULA	\$8
<i>EVOO, aged balsamic, shaved parmesan</i>	
FRENCH COUNTRY	\$10
<i>puy lentil, roasted beet, carrot, crumbled chevre, walnuts, field greens,</i>	

MOULES

<i>fresh PEI mussels with rosemary frites</i>	
PROVENÇAL <i>tomato, garlic, white wine, herbs</i>	\$16
THAI CURRY <i>coconut red curry, cilantro</i>	\$16
PORTUGUESE <i>chorizo, garlic, smoked paprika, fennel seed, coriander, onion, lemon</i>	\$17
SACRE BLEU! <i>gorgonzola cream</i>	\$16
BURNT ORANGE CHIPOTLE <i>cream, parsley</i>	\$16

ENTREES

STEAK FRITES	\$23
<i>house seasoned and grilled hanger steak, rosemary frites, arugula, maitre d’ butter</i>	
POULET DU JOUR	DAILY
PORK TENDERLOIN PAPRIKASH	\$22
<i>Hungarian paprika cream with onions and mushrooms, caraway spaetzle, vegetable du jour</i>	
BUCATINI CARBONARA	\$17
<i>applewood smoked bacon, pancetta, pecorino romano, egg</i>	
PAPPARDELLE FUNGHI	\$16
<i>caramelized mushrooms, leeks, spinach, sherry cream, pappardelle pasta</i>	
ADD CHICKEN	\$19
LAMB BOLOGNESE	\$18
<i>choose pappardelle or bucatini pasta gluten free pasta available~ ask your server for details</i>	

TROUT

<i>herb and lemon roasted Idaho Trout, potato-apple hash, arugula, your choice of sauce</i>		\$20
LEMON BEURRE BLANC		
GORGONZOLA CREAM		
HORSERADISH CAPER		
CITRUS VINAIGRETTE		

PIZZA

CHEESE AND C&C PEPPERONI	\$15	
<i>tomato sauce, mozzarella</i>		
CAPRESE	\$13	
<i>tomato sauce, mozzarella, fresh tomato, fresh basil</i>		
ITALIAN	\$16	
<i>tomato sauce, mozzarella, baby meatball, pepperoni, prosciutto, olives hot cherry peppers</i>		
VEGGIE ROUGE	\$15	
<i>tomato sauce, mozzarella, spinach, roasted red pepper, red onion, asparagus, mushrooms</i>		
PEA & PROSCIUTTO	\$15	
<i>garlic oil and ricotta with roasted garlic</i>		
CARAMELIZED MUSHROOM	\$15	
<i>garlic oil and ricotta leeks, arugula, truffle oil, parm</i>		
EL GRECO	\$16	
<i>garlic oil and ricotta chicken, sun dried tomato, kalamata olives, spinach,</i>		
<i>gluten free pizza crust available</i>		\$2.5
LAMB BURGER	\$14	
<i>smoked paprika, garlic, fennel, coriander, rosemary frites</i>		