

KOKINO

AMERICAN TAPAS & COCKTAILS

VALENTINES DAY 2018

1ST COURSE

BEEF CARPACCIO

THIN SLICED FILET MIGNON/MICRO ARUGULA
SALAD/PECORINO ROMANO/TRUFFLE AIOLI

OR

MARYLAND STYLE CRAB CAKE

JUMBO LUMP BLUE CRAB/REMOLAUDE SAUCE/GRILLED
LEMON

2ND COURSE

GRILLED CAESAR SALAD

GRILLED ROMAINE HEARTS/CLASSIC CAESAR
DRESSING/DUCK FAT CROUTONS

OR

HEIRLOOM CAPRESE SALAD

HEIRLOOM TOMATO/FRESH MOZZARELLA/PESTO/BALSAMIC
REDUCTION

3RD COURSE

SURF & TURF FOR TWO

2 FOUR OUNCE FILETS WRAPPED IN BACON, TOPPED WITH
CRIMINI MUSHROOM DUXELLE AND GLACE DE VIANDE.
SERVED ALONGSIDE TWO BEARNAISE TOPPED CRAB STUFFED
COLOSSAL SHRIMP, SAUTEED SWISS CHARD, GRILLED
ASPARAGUS, AND BEET PUREE.

4TH COURSE

RED BERRY PARFAIT

BERRIES/HONEY INFUSED YOGURT/WHIPPED
CREAM/CHOCOLATE TOFFEE

OR

GLUTEN FREE CHOCOLATE TORTE

SWISS CHOCOLATE/BERRY COMPOTE/CARDAMOM CHANTILLI

\$79 PER COUPLE