

Coho Grill

Restaurant Week

July 26 - August 8, 2010

Dinner

Four Courses for \$30.10

First Course

Coho Garden Gazpacho
Shrimp Roasted Red Pepper Bisque

Second Course

Caesar Salad
Watermelon Feta Salad

Third Course

Bistro Filet Medallions

Twin three-ounce char-grilled medallions topped with a mushroom demi glaze, served with garlic mashed potatoes Rural Rhythm Farm garden vegetables

Jumbo Lump Crab Cake

A five-ounce jumbo lump crab cake served with local roasted corn tomato maque choux and Bouma Farm summer squash

BBQ Jamaican Jerk Ribs

Slow roasted 1/2 rack Jamaican Jerk rubbed pork back ribs served with dusted sweet potato fries and Bishop Farm coleslaw

Grilled Shrimp Brioche

Coho garden fresh thyme-olive oil marinated jumbo shrimp, grilled, served with a light prawn sauce and butternut squash-spinach risotto

Fourth Course

Bennett Orchard Peach Bread Pudding with Raspberry Melba Sauce
Belgian Chocolate Crème Brûlée
Larriland Blueberry Trifle
Strawberry Biscuit Short Cake