

Ko'Sin

R E S T A U R A N T

Pima Menu

First Course:

Ko'Sin Salad

Baby Farm Greens, Marinated Vine Ripened Tomatoes & Cucumbers, Blue Cheese Crumbles & White Balsamic Vinaigrette

Entree (Choice of):

G rilled Hanger Steak

Marinated in Roasted Garlic & Desert Herbs with Crispy Truffle Chips & Ko'Sin Steak Sauce

~or~

Mahi Mahi F ish T acos

Mole Dusted Mahi- Mahi, Fried Mexican Rice, Shredded Lettuce, Refried Beans, Queso Fresco, Fire Roasted Salsa, and Avocado Corn Relish

~or~

Sirloin Burger

8 oz Ground Sirloin, Leaf Lettuce, Beefsteak Tomatoes, Sweet Onions, Kosher Dill Pickle & Steak Fries

Dessert:

Big F at C hocolate C ake

Layers & Layers of Chocolate Splashed with Raspberry Puree

\$35.00 per Person

Includes Bread Service, Sodas, Coffee, & Tea

Maricopa Menu

First Course (Choice of):

C aesar Salad with Spiced C routons

Chopped Baby Romaine Lettuce, Asiago Cheese, Tear Drop Tomatoes & Tangy Caesar Dressing

~or~

C hicken Quesadilla "C igars"

Chipotle Aioli & Fire Roasted Salsa

Entree (Choice of):

Peppercorn Crusted Filet Mignon

Local Infused Bernaise Sauce, Roasted Red Potatoes & Roasted Onions, Broccolini

~or~

Pan Seared Wild Salmon

Wild Mushroom & Artichoke Polenta, Grated Cheddar Cheese, Broccolini

~or~

Chicken Breast with Oaxaca Cheese

Prosciutto, Creamy Polenta & "Fair Trade" Coffee Red Eye Gravy

Accented with Buttered Asparagus

Dessert (Choice of):

Meyer Lemon Brulee

With Lingonberry Compote

~or~

Fudge Black & Tan Brownies

With Homemade Vanilla Ice Cream & Chocolate Caramel Sauce

*Chocolate Brownie Toffee

*Blondie Peanut Butter

\$65.00 per Person

Includes Bread Service, Sodas, Coffee, & Tea

Sierra Estrella Menu

First Course (Choice of):

Caesar Salad with Spiced Croutons

Chopped Baby Romaine Lettuce, Asiago Cheese, Tear Drop

Tomatoes & Tangy Caesar Dressing

~or~

Sea of Cortez Shrimp Cocktail

Tortilla Chips, Mango Relish, Lime & Chile Aioli

Entree (Choice of):

Lion's Paw Diver Scallops

Warm Bacon, Spinach Salad, Blue Cheese, Fingerling Potatoes, Toasted Corn Puree

~or~

Grilled New York Strip Steak

12 oz. New York Steak with Gorgonzola Cheese Crumbles,

Garlic Mashed Potatoes, Guajillo Glazed Baby Carrots

~or~

Oven Roasted Game Hen

Lavender & Red Inca Quinoa with Dried Stone Fruit, Wild Mushroom Reduction, Pickled Pineapple

~or~

Penne Pasta with Summer Vegetables

Basil Pesto Cream, Seacat Garden's Tomatoes,
Artichoke Hearts, Roasted Eggplant

Dessert (Choice of):

Arizona Style Cheesecake

With Mesquite Fennel Pollen Crust

~or~

Carrot Cake

With Lavender Anglaise

\$72.00 per Person

Includes Bread Service, Sodas, Coffee, & Tea