



Ko'Sin

R E S T A U R A N T

Pee Posh Menu

(Two Course)

Entrees (Choice of)

Black Angus Sirloin Burger
8 oz. Ground Sirloin with Bibb Lettuce,
Vine Ripe Tomatoes, Bermuda Onions,
Kosher Dill Pickle and Steak Fries

-or-

Cast Iron Charred Ahi Steak

Accented with Fingerling Potatoes,
Baby Green Beans, Pancetta Nuggets,
Quail Eggs, Marinated Olives,
Oven Roasted Tomatoes Splashed
with Aged Balsamic Vinaigrette

-or-

Tossed Cobb Salad Wrap

Marinated Grilled Chicken, Haas Avocados,
Smoked Bacon, Chopped Eggs, Bleu Cheese,
& Diced Roma Tomatoes Splashed
with our version of Green Goddess Dressing

Dessert

Vanilla Bean Crème Brulee

Accented with Pumpkin &
Agave Nectar Mousse

\$26.00 Per Person

Akimel Menu

(Three Course)

Salad

Ko'Sin Salad Composition
Frisee, Radicchio & Lola Rosa with Shaved
Manchego Cheeses, Seedless Cucumbers,
Teardrop Tomatoes, Jicama Waffle
& Marinated Olives Splashed with
White Balsamic Herb Vinaigrette

Entrees (Choice of)

Mesquite Grilled Chicken Breast Sandwich

Virgin White Sangria Marinated Chicken Breast
Served with Guacamole, Chili Jack Cheese,
Tomatoes, Bibb Lettuce, Tomato Focaccia Bun,
Black Bean Corn Relish & Steak Fries

-or-

Wild Horse Haystack

A Haystack of Shaved Pastrami, Corned Beef,
Sauerkraut, Melted Gruyere Cheese on
Toasted Rye Bread Accented
with Chef's Spiked Remoulade

Dessert

Big Fat Chocolate Cake

Layers & Layers of Chocolate
splashed with Raspberry Puree

\$32.00 Per Person

