



Ko'Sin

RESTAURANT

Blue Bird Menu

(One Course)

Entrees (Choice of)

Huevos Rancheros

Two Fried Eggs on a Toasted Corn Tortilla, Smoked Chilies, Bacon Scented Charro Beans, Chorizo, Quesco Fresco & Fire Roasted Salsa

-or-

Mesquite Grilled Pancakes

With Tart Apple Butter, Prickly Pear Jelly, Granny Smith Apples & Vermont Maple Syrup

-or-

Scottish Smoked Salmon

Thinly Sliced Scottish Salmon, Toasted Bagel, Cream Cheese, Vine Ripened Tomatoes, Bermuda Onions & Crisp Capers

\$20.00 Per Person

Coyote Menu

(Two Course)

Starter

Strawberry Yogurt & Tofu Parfait

Layered with Granola, Fresh Berries, & Dried Fruit Nuggets, Accented with Wheat Grass

Entrees (Choice of)

Estrella Frittata

Three Egg Round Omelette with Smoked Ham, Mushrooms, Roasted Bell Peppers, Baby Onions & Cheddar Cheese Accented with Chipotle Aioli

-or-

Cinnamon Bun French Toast

Dipped in Vanilla Egg Batter & Cooked on the Griddle with Prickly Pear Butter & Vermont Maple Syrup

\$26.00 Per Person

Other Starters

Kettle Oats

Hot Simmered Kettle Oats with Trail Mix, Dried Fruit Compote, Brown Sugar and Milk

Fresh Fruit Seasonal Bowl

Seasonal Melons & Berries, Accented with Quick Bread

Fresh Fruit Smoothie

Raspberry, Mango, Banana & Prickly Pear Scented with Gila River Citrus Juice

