






# la coco

## NEW YEAR'S EVE

### MENU ONE SHARING FOR TWO

#### AMUSE-BOUCHE

Foie Gras, Cherry Compote and Crystal Bread    
Neufchâtel and Caviar in Oyster Leaf 

DUCK CARNITAS AND MOLE POBLANO SOPE     
Duck Carnitas, Chocolate, Chilies and Almond Sauce

BLACK CEVICHE  

Lobster, Scallop, Octopus, Hass Avocado, Baby Cucumber, Chulpe Corn and Black Leche de Tigre

LOBSTER RISOTTO   

Canadian Lobster, Baby Asparagus, Saffron and Chile Ancho Pangritata

WAGYU SHORT RIBS  

Coffee and Chipotle Rub, Sautéed Chard and Fondant Potatoes

GOLDEN GLOBE     

Maracaibo Chocolate Cream, Saffron Rice Pudding and Candied Winter Squash

### MENU TWO SHARING FOR TWO

(VEGETARIAN)

CORN BREAD AND HUITLACOCHE   

North Style Corn Bread, Corn Truffle and Gold Leaf

ZUCCHINI BLOSSOM SOPE  

Zucchini Blossom, Oaxaca Cheese, Corn Flatbread and Tomatillo Salsa

SAFFRON RISOTTO AND VEGETARIAN MEATBALLS   

Carnaroli Rice, Spanish Saffron, Baby Asparagus, Roasted Candy Tomatoes and Vegetarian Meatballs

PADDLE CACTUS TLACOYO   

Corn and Refried Beans Flatbread, Paddle Cactus, Vegan Chorizo and Tomato Caldillo

VEGETARIAN STEAK AND TRUFFLE  

King Oyster Fillets, Broken Potatoes, Black Truffle and Black Garlic Pesto

THE AVOCADO AND THE EGGPLANT   

Chargrilled Eggplant Cream, Grilled Avocado, Coriander Powder and Chipotle Dressing

GOLDEN GLOBE     

Maracaibo Chocolate Cream, Saffron Rice Pudding and Candied Winter Squashtt