

KOMA Restaurant, 3090 Dougall., Windsor, Ontario, 519-253-5662

First Course

CAL AMARI

Panko encrusted calamari in a dill soy honey with red curry crema.

COZZE

Steamed mussels with white wine, basil and fresh San Marzano tomatoes.

SEARED BEEF

Peppercon encrsted seared beef tenderloin, smoked gouda cheese, caramelized onions finished with fresh thyme, white truffle oil and vin cotto.

Second Course

MILK FED VEAL

Milk fed veal with wild mushrooms, white truffle oil and fresh thyme in a cream sauce paired with smoked gouda cheese mash and roasted vegetables.

SALMON

Caramelized salmon finished with avocada reish, extra virgin olive oil, and fresh basil, paired with a red curry scented mash potato and roasted vegetables.

STUFFED CHICKEN

Panko encrusted chicken breast, stuffed with sun dried tomatoes, caramelized onions, roasted bacon, ricotta & goat cheeses in a champagne cream sauce with smoked gouda cheese mash and roasted vegetables.

Third Course

VANILLA CREME BRULEE

Traditional french style vanilla custard with homemade biscotti.

TIRIMISU

Layered liquored mascarpone cream and coffee scented lady fingers.

NEW YORK CHEESECAKE

Baked cheesecake finished with a wild berry marmalata and fresh basil.

