



Valentine's Day Menu



FIRST COURSE

(Choose One)

Tomato Lobster Bisque

Creamy tomato and basil bisque, paired with fresh smoked lobster meat, sherry wine, creme fraiche, garnished with a crispy French baguette.

Caribbean Salad

A blend of mixed greens served with fresh mango slices, onions, black olives, carrots, bell pepper, red cabbage, then drizzled with our creamy house vinaigrette.

MAIN COURSE

(Choose One)

Salmon

Grilled Atlantic Salmon loin, white wine shallot reduction, served with saffron rice, seasonal vegetables and sweet plantains.

Mar Y Tierra

Charbroiled petite Filet Mignon & Lobster Tail, Served with moros rice, sautéed vegetables, and sweet plantains.

Lechón Asado

Slow roasted-pig, served with moros, sweet plantains and boiled cassava.

Paella Valenciana

A classic of Spain's most popular dish. Valencia-saffron rice, slow-simmered in a white wine with shrimp, clams, mussels, crab, Spanish chorizo, chicken and pork. Served with sweet ripe plantains.

Impossible Picadillo (VG)

Impossible meat simmered with mild peppers, onions, potatoes in a tomato wine sauce. Served with white rice, black beans and sweet plantains.

THIRD COURSE

Guava Cheesecake

Original Oreo crusted cheesecake with our homemade guava puree.

Chocolate Lava Cake

Served warm with seasonal berries and natural vanilla ice cream.

\$69 per person
not inclusive of gratuity or tax

Coco Palm Restaurant 1600 Fairplex Drive, Pomona CA, 91768 909.469.1965

Reservations are highly recommended, call us now to reserve

The standard restaurant menu will not be available.

