

## **Koma Restaurant**

### **Starters & Salads**

poutine 13

pulled lamb shank. smoked gouda cheese. homecut fries. bourbon lamb 'gravy'

fries 7

nduja sausage aioli. smoked kosher salt. truffle oil

tempura 9

fresh seasonal veg. roasted carrot puree. soy honey dressing

calamari 13

panko encrusted calamari. dill soy honey ginger dressing. red curry cream

tuna 15

sardella marinated sashimi cut. fresh cucumber slaw. lemon simple syrup

beef 14

pan seared tenderloin . smoked gouda. caramelized onions. peppercorn truffle

lamb 14

pan seared crostini. braised lamb. carmalized onion. blue cheese

riceballs 12

pulled pork tenderloin. san marzano tomato. arborio rice. guincale

eggplant 12

roasted carrot ginger puree. portabello. rapini.

blue cheese cream

caesar 9

romaine. croutons. bacon. parmesan. homemade dressing. lemon

spinach 8

blueberry vinegar. candied almonds. goat cheese

poached apple

arugula 9

carrot cognac tarragon dressing. shaved asiago. marinated house bacon.

tempura asparagus. shaved fennel

## **Pasta & Such**

risotto 19

arborio riced prepared with wild mushrooms and guincale in a mushroom stock and cream sauce topped with truffle oil and shaved asiago cheese

homemade ricotta gnocchi 19

4 cheese cream sauce. soy stained mushrooms. caramelized beef

fettucine 17

homemade fettucine. seared chicken. wild mushrooms. caramelized onions  
brandy blush sauce topped with goat cheese

fettucine carbonara 16

fettucine noodles. bacon. guincale. cream. parmesan. egg

## **Proteins**

milk fed veal 26

milk fed veal with wild mushroom cream. pasta matriciana blush.  
daily vegetables

stuffed chicken 26

panko encrusted chicken breast stuffed with goat and ricotta cheeses, pan roasted bacon, sundried tomato and caramelized onions in a champagne cream sauce. smoked gouda mash

beef tenderloin 30

deconstructed beef tenderloin pan seared and served with  
gorgonzola gnocchi. caramelized onions.  
balsamic vinegar beef 'jus'

salmon 24

roasted chipotle glaze. saffron based gnocchi. vegetables

lamb shank 30

beef stock and bourbon braised lamb shank. Served with fettucine aglio  
olio with caramelized onions and parmesan

pork sideribs 23

cajun dry rub. homecut truffle fries. daily vegetable

chicken 26

chicken breast topped with roasted onions and sweet peppers topped with smoked gouda, served  
with fettucine meat sauce and daily vegetable

Please inform server of any Intolerances or food allergies.  
Enjoy...

### **Sides & Such**

vegetables 5  
selection of seasoned tempura and mixed grilled vegetables

seafood tasting 36  
grilled shrimp & calamari. sashimi tuna.  
carmelized salmon. octopus ceviche

pasta tasting 24  
selection of homemade pastas/gnocchi/ravioli  
(see server for features)

degustation menu (price will vary)  
3/ 5/ or 7 course menu selected by the chefs  
(this will always vary with ingredients in house)  
(inform server of allergies, intolerances)

libation and degustation (price will vary)  
3/5/ or 7 course menu paired with appropriate beverage for each course  
(this will always vary with menu pairing and ingredients. Must be 19  
or older to select this option)  
(inform server of allergies, intolerances)

At KOMA our absolute initiative is to ensure all of our guests are extremely satisfied with their experience.  
To ensure your dinner is perfect we will gladly do our best to accomodate any dietary restriction,  
intolerance or general dislike that you may have. Please inform your server  
should there be any