

2101 Bailey Hill Road
Across from Churchill H.S.

681-9335
Kohobistro.com



MENU, Autumn 2003

APPETIZERS

Fried Calamari

Served with Asian spiced dipping sauce of lemon grass, red curry, and coconut.



Seafood Chowder

Cape Cod style: so full of cod, oysters and sea clams, there's no room for potatoes.

ENTREES

Greener Pastures Farm Fried Chicken

Fried Parmesan-crusting chicken served with buttermilk mashed potatoes.

Knee Deep Farms Short Rib Pie

Locally grown tender short ribs, boned and baked with honey, chipotle and potato into a flaky pie.

Bouillabaisse

A Provencal-style seafood stew with today's freshest catch, white wine, olive oil, garlic, saffron and herbs.

Baked Marinated Tofu

Served with chestnut wild rice pilaf.

Sautéed Scallops

Served with jasmine rice and your choice of béarnaise sauce or mushroom veloute.

Pan Roast Rainbow Trout

With homemade pork sausage, vegetable and herb stuffing.

Grilled Venison Steak

Served with chestnut wild rice pilaf, and cranberry compote.



Entree prices range from \$8.95 to \$19.95. We bring you fine wines from the Willamette Valley to the far corners of the world. We use fresh seafood and local organic produce, meat and poultry. We also offer daily specials.

Please join us for a relaxed evening of fine dining in a neighborhood-bistro setting. Come see why Eugene Weekly called us "a cozy, sophisticated secret escape."

Sincerely,
Kim & Kevin Hyland, proprietors

Serving Lunch Mon - Fri, Dinner Mon - Sat