

*T. Cook's*  
Large Party Menus



# Two-Course Lunch

| *choice of entrée - please choose three* |

## TOSSED COBB SALAD

chopped romaine | watercress | grilled chicken | olives  
tomato | blue cheese | bacon | egg | buttermilk herb dressing

## ORGANIC GREEN SALAD

(choice of flat iron steak, organic chicken, Scottish salmon or Baja prawns)  
shaved root vegetables | crow's dairy goat cheese | banyuls vinaigrette

## CAESAR SALAD

(choice of flat iron steak, organic chicken, Scottish salmon or Baja prawns)  
chopped romaine | rosemary croutons | parmesan cheese  
anchovy vinaigrette

## APPLEWOOD SMOKED BACON BURGER

cave aged white cheddar | grilled onions | dijonnaise | brioche bun

## SUN DRIED TOMATO GRILLED CHEESE

comté | Havarti | white cheddar | sourdough

## MEDITERRANEAN CHARCUTERIE SANDWICH

mortadella | coppa | salumi | pequillo pepper aioli | burrata cheese  
arugula | ciabatta

| *dessert* |

## OLD FASHIONED BREAD PUDDING

baked fresh daily | house made gelato

*ginger peach iced tea and assorted soft drinks*

**two-course lunch menu**

**\$38.00 per person**

*T. Cook's*



T. Cook's



# Three-Course Lunch

## | *starter - please choose one* |

CUP OF OUR SEASONAL SOUP

ORGANIC GREEN SALAD

shaved root vegetables | crow's dairy goat cheese | banyuls vinaigrette

GRILLED BAJA PRAWN COCKTAIL

green papaya slaw | cilantro lime vinaigrette

## | *choice of entrée* |

GRILLED ALL NATURAL MARY'S CHICKEN BREAST

sautéed kale | papas bravas | broccolini | mint yogurt

PAN ROASTED SCOTTISH SALMON

grilled asparagus | olive oil fork mashed potatoes | puttanesca

GRILLED 8OZ FLAT IRON STEAK

wilted bloomsdale spinach | chimichurri | pomme frites

## | *dessert* |

CREMA CATALANA

Spanish crème brûlée | royal palms snickerdoodle

***ginger peach iced tea and assorted soft drinks***

**three-course lunch menu**

**\$48.00 per person**



T Cook's



# Three-Course Dinner

## | *starter - please choose one* |

BOWL OF OUR SEASONAL SOUP

GARDEN VEGETABLE SALAD

grilled halloumi cheese | corn | tomato | haricot vert | kale | cucumber  
oregano vinaigrette

WILD ARUGULA & ASIAN PEAR

parmesan cheese | walnuts | lemon vinaigrette

SALTIMBOCCA DE GAMBAS

prosciutto wrapped prawns | braised tomatoes

## | *choice of entrée - please choose three* |

PAN ROASTED BRANZINO\*

brussel sprouts | pancetta | Parisian potatoes | roasted garlic | capers

GOAT CHEESE & RICOTTA RAVIOLI

sautéed Tuscan kale | squash | Cipollini onion

GRILLED 8oz FILET MIGNON\*

braised Cipollini onion | asparagus | crème fraîche whipped potatoes

BRAISED ALL NATURAL BEEF SHORT RIB

wilted bloomsdale spinach | confit shallot | potato gnocchi | smoked blue cheese

OVEN ROASTED MARY'S CHICKEN

sautéed baby vegetables | fingerling potatoes | barrel aged sherry gravy

## | *choice of dessert* |

OLD FASHIONED BREAD PUDDING

baked fresh daily | house made gelato

CREMA CATALANA

Spanish crème brûlée | royal palms snickerdoodle

**three-course dinner menu**

**\$75.00 per person**

# Family Style Dinner

## | starters |

### ROASTED GARLIC HUMMUS

toasted sesame | Kalamata olives | flatbread | vegetable crudité

### GREEK SALAD

cucumber | pequillo pepper | tomato | feta cheese | olives | parsley | red onion  
banyuls vinaigrette

## | entrées |

### ALL NATURAL CHICKEN KABOBS

haricot vert | confit shallot | tzatziki

### VALENCIA PAELLA

Spanish chorizo | Baja prawns | black mussels | calamari | saffron bomba rice

*served with sides of*

papas bravas  
sautéed mushrooms  
grilled asparagus  
brussel sprouts

## | dessert |

### OLD FASHIONED BREAD PUDDING

baked fresh daily | house made gelato

**family style dinner menu**

**\$85.00 per person**



*TCook's*



# Four-Course Dinner

## | *starter - please choose one* |

BOWL OF OUR SEASONAL SOUP

SEARED MAINE DIVER SEA SCALLOPS  
maitake mushrooms | truffle risotto

GRILLED ASPARAGUS

shaved la quercia prosciutto | poached egg | Kalamata olive aioli

BRAISED SHORT RIB CANNELLONI

smoked heirloom tomato romesco

## | *salad - please choose one* |

GARDEN VEGETABLE SALAD

grilled halloumi cheese | corn | tomato | haricot vert | kale | cucumber | oregano vinaigrette

ORGANIC GREEN SALAD

shaved root vegetables | crow's dairy goat cheese | banyuls vinaigrette

PICKLED BABY BEETS

Humboldt fog goat cheese | cranberry pistachio pesto | watercress

## | *choice of entrée - please choose three* |

GLACIER 51 SEA BASS

baby artichoke | grilled lemon | cannellini bean purée

PAN ROASTED TASMANIAN OCEAN TROUT

saffron braised tomatoes | zucchini | fingerling potatoes | aged balsamic

GRILLED CAB PRIME NEW YORK STEAK

roasted brussel sprouts | applewood smoked bacon | creamy polenta

COLORADO LAMB CHOPS

harissa couscous tabbouleh salad | tzatziki | feta cheese

MAPLE LEAF FARMS DUCK BREAST

masa | braised escarole | grilled onion | sweet pepper jam

GOAT CHEESE & RICOTTA RAVIOLI

sautéed Tuscan kale | squash | Cipollini onion

## | *choice of dessert* |

FELCHLIN SWISS CHOCOLATE PEPPERMINT CHEESECAKE

mint chocolate ganache | shortbread | white chocolate anglaise

CREMA CATALANA

Spanish crème brûlée | royal palms snickerdoodle

**four-course dinner menu - \$95.00 per person**

# T. Cook's

**| upgrade |**

add three seasonally inspired hand crafted hors d'oeuvres  
and artisanal cheese platter

**\$29.00 per person**

*(available lunch or dinner)*

Two-Course Lunch

\$38.00 per person

Three-Course Lunch

\$48.00 per person

Three-Course Dinner

\$75.00 per person

Family Style Dinner

\$85.00 per person

Four-Course Dinner

\$95.00 per person

menu prices do not include alcohol  
all menus are subject to a 20% service charge and an 8.6% tax  
taxes and service charges are subject to change

\*contains (or may contain) raw or undercooked ingredients  
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
to provide our guests with the freshest ingredients and most exceptional dining experience, all menus are seasonal and subject to change without notice

