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 | dijonaise | 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
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
| 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
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
Three-Course Dinner
$75.00 per person

Two-Course Lunch
$38.00 per person

Three-Course Lunch
$48.00 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

| upgrade |
| add three seasonally inspired hand crafted hors d’oeuvres and artisanal cheese platter |
| $29.00 per person |
| (available lunch or dinner) |