

HAPPY NEW YEAR

T. Cook's

AMUSE

MINI BEEF OR MUSHROOM WELLINGTON | TRUFFLE AIOLI

FIRSTS

BEET CARPACCIO

GOAT CHEESE MOUSSE, ORANGE, PISTACHIO BRITTLE, SORREL, OLIVE OIL | VEG, GF

LITTLE GEM CAESAR SALAD

CAVIAR, CIABATTA, AGED PARMESAN

FOIE GRAS FRENCH TOAST

STRAWBERRY, PISTACHIO, MASCARPONE, MAPLE

FRIED OYSTERS ROCKEFELLER

CREAMED SPINACH, PARMESAN, LARDONS, LEMON

1000 LAYER POTATO & BEEF TARTARE

ONION SOUBISE, GOLD LEAF, CURED EGG YOLK, CHIVE | GF

INTERMEZZO | CHAMPAGNE SORBET

MAINS

TENDERLOIN*

POMME PURÉE, ASPARAGUS, CIPOLLINI ONION, SHAVED TRUFFLE, AU POIVRE | GF

IBERICO PORK TENDERLOIN*

APPLE JAM, POLENTA, NAPA CABBAGE, LARDONS, CHIMICHURRI, MADEIRA BUTTER | GF

SEARED DUCK BREAST*

DUCK CONFIT, MOLE, RICE PILAF, PETITE CARROT, PICKLED RED ONIONS, SESAME SEED

SCALLOP & LOBSTER LINGUINE*

TOMATO CREAM, HERBS, PARMESAN, CHILI CRISP, FENNEL | GF PASTA AVAILABLE

EGGPLANT PARM

POMODORO, HOUSE MOZZARELLA, SPAGHETTI, PARMESAN, BASIL | VEG, VEGAN AVAILABLE

DESSERT

MIDNIGHT GOLD

DARK CHOCOLATE MOUSSE, MOCHA GANACHE, COCOA CRISPS, CHOCOLATE CRUMBLE | GF, NF

BANANAS FOSTER FLAMBE

FLAMBEED BANANA, GRAHAM CRACKER CAKE, SALTED CARAMEL, VANILLA BEAN MOUSSE

SPUMONI TARTUFO

ROASTED PISTACHIO GELATO, BRANDIED CHERRIES, CHOCOLATE COOKIE, CHOCOLATE FUDGE SAUCE

\$190++ PER PERSON, INCLUDING ONE GLASS OF SPARKLING WINE | \$75++ PER CHILD 6 - 12

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK FOR FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.