

HAPPY Valentine's Day

T. Cook's

AMUSE

BRIE EN CROÛTE

STRAWBERRY JAM, LEMON CURD | VEGAN AND GF AVAILABLE

STARTERS

FRENCH ONION SOUP

GRUYERE CROSTINI, CHIVE

LITTLE GEM CAESAR SALAD

CAVIAR, CIABATTA, AGED PARMESAN

FRIED OYSTERS ROCKEFELLER

CREAMED SPINACH, PARMESAN, LARDONS, LEMON

ROOT VEGETABLE GRATIN

BUTTERED PETITE VEGETABLES, MANCHEGO CREAM | GF, VEG, VEGAN AVAILABLE

FOIE GRAS FRENCH TOAST

STRAWBERRY, PISTACHIO, MASCARPONE, MAPLE

ENTREES

K4 RANCH TENDERLOIN

BOURSIN WHIPPED POTATOES, ASPARAGUS, BORDELAISE, TRUFFLE | GF

PITHIVIER

LEEK, SPINACH, POTATO, SMOKED GOUDA, SOUBISE, TOASTED ROSEMARY | VEG, VEGAN AVAILABLE

SOLE MEUNIÈRE

YOUNG POTATO, BROWN BUTTER, CAPERS, ARUGULA, LEMON, PARMESAN

PORK OSSO BUCCO

POLENTA, PEARL ONION, THUMBELINA CARROT, SAUTEED SPINACH | GF

HERB CRUSTED LAMB POPS

PARSNIP & STEADFAST CARROT TART, HORSE RADISH CREAM, JUS, PISTACHIO

CHICKEN CORDON BLEU

ROSEMARY HAM, HARICOT VERTS, DIJON, SWISS MORNAY

DESSERTS

CHOCOLATE LAYER CAKE

FUDGEY CHOCOLATE CAKE, MILK CHOCOLATE GANACHE, RASPBERRY SORBET | NF

LOVE BOMBE

ITALIAN ALMOND LIQUEUR GELATO, SOUR CHERRY, AMARETTI COOKIE | GF

STRAWBERRY FIELDS

WHITE CHOCOLATE CHEESECAKE, GRAHAM CRACKER POUND CAKE, STRAWBERRY COULIS | NF

\$190++ PER ADULT, INCLUDING ONE GLASS OF CHANDON SPARKLING WINE

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.