

· HAPPY · Easter

T. Cook's

T. COOK'S 3-COURSE PRIX-FIXE PLATED EASTER MENU HOSTED AT T. COOK'S

EASTER BRUNCH BEGINNINGS

SCRAMBLED EGGS, APPLEWOOD SMOKED BACON, SAUSAGE LINKS, BREAKFAST POTATOES,
GREEK YOGURT AND MIXED BERRY PARFAITS, VEGAN OVERNIGHT OATS, SEASONAL FRUIT,
BAGELS & LOX WITH CREAM CHEESE, MINI QUICHES
SEAFOOD DISPLAY: POACHED SHRIMP, SEASONAL OYSTERS, COCKTAIL SAUCE, REMOULADE, LEMON
ASSORTED BREAKFAST PASTRIES, MUFFINS, FOCACCIA & PESTO
SEASONAL SALADS, DEVEILED EGGS, CHARCUTERIE AND CHEESES & ACCOUTREMENTS
BLOODY MARY BAR

ENTREES

K4 RANCH PRIME RIB

WHIPPED YUKON POTATO, ASPARAGUS, GLAZED CARROT, BORDELAISE, HERBS | GF

HALIBUT

CITRUS BUTTER POTATOES, CIPOLLINI, KALE SALAD, SALSA VERDE, HERBS | GF

CRISPY CHICKEN SANDWICH

NOBLE CIABATTA, GARLIC & HERB SPREAD, LETTUCE, TOMATO, PICKLE, CHIPOTLE AIOLI, PARMESAN, FRIES

CORN RAVIOLI

LEMON BUTTER SAUCE, FETA, TEARDROP PEPPER, ALMOND GREMOLATA, SAGE | VEG

EASTER BUNNY PANCAKES

MILK CHOCOLATE EGGS, WHIPPED MARSARPONE, MINT | VEG

CROISSANT BENEDICT

BOURSIN CREAM CHEESE, PROSCIUTTO, ASPARAGUS, POACHED EGG, CHIVE HOLLONDAISE | VEG

PORK BELLY CHILAQUILES

CHILE COLORADO, MEXICAN CREMA, COTIJA, PICKLED RED ONION, CILANTRO, SUNNY SIDE UP EGG

MINI DESSERT STATION

SAMOA COOKIE BAR

SUGAR COOKIE CRUST, COCONUT PECAN CARAMEL,
SEMI-SWEET CHOCOLATE GANACHE, SALTED CARAMEL MOUSSE

OREO CHEESECAKE

CHOCOLATE CUSTARD, OREO CREAMCHEESE MOUSSE,
CHOCOLATE FUDGE SAUCE, VANILLA BEAN CREAM | GF, NF

RASPBERRY ALMOND TART

BROWNED BUTTER SHORTBREAD, ALMOND PASTE CREAM,
FRESH RASPBERRY, CRÈME FRAÎCHE GELATO

\$175++ PER PERSON, INCLUDING ONE GLASS OF CHAMPAGNE OR ROYAL PALMS MIMOSA | \$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.

