

HAPPY  
**Mother's  
Day**

*T. Cook's*

**T. COOK'S PRIX-FIXE MOTHER'S DAY MENU HOSTED AT T. COOK'S**

**STARTER BUFFET**

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  
Assorted Breakfast Pastries, Muffins, Focaccia & Pesto  
Seasonal Salads, Charcuterie and Cheeses & Accoutrements | Bloody Mary Bar

**SEAFOOD DISPLAY**

Poached Shrimp, Seasonal Oysters, Cocktail Sauce, Remoulade, Lemon

**ENTREES**

**LEMON & ARUGULA RAVIOLI**

Lobster, Asparagus, Peas, Preserved Lemon Gremolata, Lemon Cream, Chili Crisp, Parmesan

**SHORT RIB**

Saffron Risotto, Glazed Baby Carrots, Bordelaise, Tomato Jam, Herbed Bread Crumbs

**BRANZINO**

Romesco, Divina Tomato, Carnival Cauliflower, Tuscan Relish, Arugula Pesto (GF)

**LAMB POPS**

Mint Pistachio Gremolata, Pomegranate, Kale & Arugula Salad, Parmesan, Balsamic Glaze (GF)

**BANANA FOSTER FRENCH TOAST**

Candied Walnuts, Banana Brûlée, Mascarpone Whipped Cream, Rum Glaze (VEG)

**DUNGENESS CRAB BENEDICT**

House Biscuit, Avocado, Tarragon Hollandaise, Caviar, Chive, Smoked Paprika

**FRIED CHICKEN & WAFFLE**

Gravy, Poached Egg, Pickled Jalapeño, Toasted Sesame Seed, Cilantro

**DESSERTS**

**STRAWBERRY KIWI TART**

Strawberry Crèmeux, Kiwi Confit, Almond Cake, Strawberry Sorbet

**PEANUT BUTTER CUP CHEESECAKE**

Crispy Chocolate Crust, Reese's Peanut Butter Cheesecake,  
Chocolate Fudge Sauce, Chantilly Cream (GF)

**CHERRY CORDIAL**

Flourless Chocolate Cake, Sour Cherry Compote,  
Dark Chocolate Ganache, Cherry Blossom Meringue (GF, NF)

**\$175++ PER PERSON, 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.