

T. Cook's

New Year's Eve Dinner

3 Course Tasting Menu

5-6:30pm

\$95 per person, exclusive of tax and gratuity

First Course

Baby Beet Salad

Arugula and Frisee, Crisp Honey, Toasted Pepitas, Goat Cheese, Charred Scallion Vinaigrette

Baby Gem Salad

Cinnamon Poached Pear, Candied Walnuts, Red Grapes, Shaved Red Onion, Smoked Blue Cheese, Red Wine Gastrique

Lobster Bisque

Brandy Cream, Candied Fennel

Second Course

Herb Marinated American Wagyu

Roasted Garlic Mash Potato, Asparagus, Bourdelaise

Dijon Crusted Colorado Lamb Chops

Sundried Tomato Polenta, Spiced Green Beans, Red Wine Reduction

Glacier 51 Seabass

Quinoa Risotto, Wilted Arugula, Butter Roasted Carrots, Tomato Capers Relish

Pan Seared John Dory

Cauliflower Puree, Cured Artichoke Hearts, Spinach, Citrus Buerre Blanc

Brown Butter Potato Gnocchi

Roasted Sweet Potato, Caramelized Shallot, Tuscan Kale, White Truffle Cream

Third Course

Royal Palms Citrus Bombe

White Chocolate Grand Mariner Mousse, Spiced Citrus Marmalade, Chocolate Hazelnut Crunch

Dark Chocolate Raspberry Torte

Flourless Fudge Cake, Raspberry Coulis, White chocolate Chambord Cream

Five Course Menu

7-10pm

\$150 per person, exclusive of tax and gratuity, includes Moët Champagne Toast

First Course

Baby Beet Salad

Arugula and Frisee, Crisp Honey, Toasted Pepitas, Goat Cheese, Charred Scallion Vinaigrette

Baby Gem Salad

Cinnamon Poached Pear, Candied Walnuts, Red Grapes, Shaved Red Onion, Smoked Blue Cheese, Red Wine Gastrique

Second Course

Charred Spanish Octopus

Romesco, Olive Tapenade Spiced Marcona Almonds

Roasted Cauliflower Steak

Farro, Shaved Brussel Sprouts, Charred Carrots, Wine Steeped Golden Raisins, Lemon Mint Vinaigrette

Lobster Bisque

Brandy Cream, Candied Fennel

Third Course

Herb Marinated American Wagyu

Roasted Garlic Mash Potato, Asparagus, Bourdelaise

Dijon Crusted Colorado Lamb Chops

Sundried Tomato Polenta, Spiced Green Beans, Red Wine Reduction

Glacier 51 Seabass

Quinoa Risotto, Wilted Arugula, Butter Roasted Carrots, Tomato Capers Relish

Pan Seared John Dory

Cauliflower Puree, Cured Artichoke Hearts, Spinach, Citrus Buerre Blanc

Brown Butter Potato Gnocchi

Roasted Sweet Potato, Caramelized Shallot, Tuscan Kale, White Truffle Cream

Fourth Course

Chef's Selection of Cheese paired with Seasonal Accompaniments

Fifth Course

Royal Palms Citrus Bombe

White Chocolate Grand Mariner Mousse, Spiced Citrus Marmalade, Chocolate Hazelnut Crunch

Dark Chocolate Raspberry Torte

Flourless Fudge Cake, Raspberry Coulis, White chocolate Chambord Cream