



EASTER SUNDAY BRUNCH

April 21, 2019

10:30 a.m. – 3:00 p.m.

Buffet Selections

T. Cook's Easter brunch buffet features items hand-selected by Chef Alex Robinson. The chilled seafood display offers signature items including: Baja prawns, snow crab claws, chilled oysters, cocktail sauce and mignonette. The composed spring salads celebrate fresh, local ingredients. Chef has chosen a variety of sliced fresh fruits and berries, along with an artisanal cheese display, highlighted by seasonal accompaniments.

Entrees

Arroz Negro*

black forbidden rice | spanish chorizo | maine lobster | calamari | jumbo shrimp | saffron aioli

Egg White Frittata*

sautéed wild mushrooms | spinach | cured tomatoes | melted goat cheese

Grilled Colorado Lamb Rack*

spring pea puree | fava beans & piquillo peppers | mint chutney

Duck Confit Benedict*

toasted english muffin | poached eggs | green chili hollandaise | hash browns

Grilled Petite Filet Mignon*

asparagus | garlic roasted potato | pickled peppers | black truffle chimichurri

Glacier 51 Sea Bass*

carrot ginger puree | charred brocolini | cipollini onion | squash blossom

Dessert Buffet

hand-crafted pies | cakes | cookies | miniature desserts

\$95 per adult, \$45 per child ages 6-12, exclusive of tax and gratuity

To book, call 602.808.0766

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness