

# 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, DEVILED 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

BROWNSTEIN 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.

