

# T. Cook's

Arizona Restaurant Week  
September 15th-24th, 2017

\$44

## STARTER

### **GARDEN VEGETABLE SALAD**

grilled halloumi cheese, corn, tomato, haricot vert, kale,  
cucumber, oregano vinaigrette

### **HONEY ROASTED BUTTERNUT SQUASH SOUP**

pomegranate crème fraiche, candied pecans

### **MAINE DIVER SEA SCALLOPS\***

cinderella pumpkin, parsnip, toasted sage butter

## ENTRÉE

### **BAJA STRIPED BASS\***

heirloom pepper succotash, crispy quinoa, sauce vierge

### **CROWS DAIRY GOAT CHEESE RAVIOLI**

sauteed tuscan kale, kabocha squash, cipollini onion

### **MAPLE LEAF FARMS DUCK BREASTS\***

masa, braised escarole, grilled onion, sweet pepper jam

## DESSERT

### **FELCHLIN SWISS CHOCOLATE PEPPERMINT CHEESECAKE**

mint chocolate ganache, short bread, white chocolate anglaise

### **CREME CATALANA**

spanish crème brulee, royal palms snicker doodle



\*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.