

MEDITERRANEAN MARKET BUFFET

23 per person with á la carte items

33 per person, market buffet only

Fresh fruit & berries, fresh mozzarella with tomatoes & basil, grilled Portobello mushrooms, roasted red peppers, grilled asparagus, smoked salmon*, prosciutto, shrimp, crab legs, ceviche, a variety of fresh salads & house made breakfast breads, omelette station, breakfast potatoes & Chef's dessert buffet

ENTRÉES

Fresh lemon brioche French toast stuffed with cream cheese & T. Cook's signature orange marmalade served with house made sausage (choice of chicken or pork) 11

Buttermilk pancakes 10.5
Topped with blueberry compote & whipped cream

Mediterranean eggs Benedict with breakfast potatoes* 11.5

Pan seared halibut served with an herb risotto cake, sautéed local vegetables with fava beans & lobster butter sauce* 17

New York steak or braised beef short ribs & eggs any style * 16

Green eggs & ham (three egg omelet with basil pesto, prosciutto & parmesan cheese) with house made pork sausage & side of fresh fruit* 11

Egg white & vegetable Frittata*
Traditional baked egg dish with Italian-style vegetables & fresh herbs garnished with a salad of wild arugula & baby spinach tossed in white truffle oil with Parmesan shavings 11

Boneless "Poulet Rouge" chicken thigh with roasted tomatoes & fingerling potatoes 14

Slow braised beef short ribs served with sautéed spinach, lemon scented mashed potatoes & braising jus 14

BEVERAGES

Mediterranean Bloody Mary 8

Mimosa 8

Bellini 8

Bottled waters -
Panna, San Pellegrino (liter) 6

illy coffee 2.75

French press coffee 3.75

Hot tea 2.75

Iced tea 2.5

Fresh squeezed juices -
orange, grapefruit and apple 3

Tomato, pineapple
& cranberry juice

An 18% gratuity will be added to parties of 6 or more

We ask that all cell phones be turned off while in the dining room

*Can be cooked to order or contains raw eggs

Written information is available upon request regarding the safety of these items

Guided by Principles of Sustainability