

FIRST COURSE

Wild Burgundy escargot with crisp brioche, lightly scrambled eggs, mushrooms & roasted garlic Mascarpone	18
<i>T. Cook's</i> Lobster & fennel bisque with lobster, fennel confit & fennel foam	12
Crab cake with frisée, house-made chorizo, clams, & a roasted corn-clam purée	13
Jumbo Maine Blue mussels with kalamata olives & tomato cream sauce	16
<i>T. Cook's</i> Antipasto plate (house-cured meats, seasonal vegetables & Chef's selection of cheese)	15
Creamy mushroom soup with a grilled Fontina cheese & caramelized onion sandwich	11

Our house-made pâté with Chef's fixings	13
Duet of roasted bone marrow & sautéed sweetbreads (a real 'foodie' dish served with house-made brioche, horseradish infused T. Cook's orange marmalade & butter caramelized onions)	16
Tempura of fried artichoke & red bell pepper with pistachio-mint pesto & grilled orange	11
<i>T. Cook's</i> Pear & organic mixed green salad with spiced pecans & Maytag blue cheese	12
Mixed greens salad with dried cranberries, walnuts, & cinnamon vinaigrette	12
Vegetables Three Ways (mini napoleon; en papillote; tempura fried)	12

ENTRÉES

<i>T. Cook's</i> Chef Lee's Carbonara with garlic cream, prosciutto, house cured Pancetta & egg yolk*	25
Pan roasted halibut with a fine herb potato galette, sautéed mushrooms & local farm vegetables with red wine butter sauce	32
Seared Georges Bank scallops with a braised endive & Fossil Creek goat cheese tart & a warm cherry tomato & orange salad with roasted shallot sauce*	29
Choice of steak served with a crab & potato gratin, sautéed asparagus, roasted tomatoes & bacon hollandaise* (with ½ lobster tail & claw add 20)	
New York strip*	38
USDA prime beef tenderloin*	45
USDA prime 21 day dry-aged ribeye*	53

Pan roasted Woodland Farms duck breast with cauliflower puree, grilled baby bok choy, rhubarb chutney, potato crisp & light ginger infused duck demi*	30
Pithivier filled with Boursin cheese, sautéed mushrooms, spinach & caramelized onions served with Madeira cream sauce	25
<i>T. Cook's</i> Butter poached Maine lobster with sour cream & caviar raviolis, asparagus & champagne-chive butter sauce	42
Organic Idaho farmed trout with mixed vegetables, candied radish & Marcona almond brown butter sauce with grilled lemon	29
Grilled veal flank steak with roasted root vegetables, fried Brussels sprout leaves & roasted tomato demi sauce	30
Seared Irish salmon with a caramelized onion tart, sautéed squash, pomegranate seeds & sage cream sauce *	30

FROM OUR FIREPLACE

Slow roasted lamb stuffed with a tomato mousse on a bed of minted fingerling potatoes, red peppers, fennel & snap peas	33
Pecan wood roasted Poulet Rouge chicken with herb gnocchi, house-made sausage, broccolini & lemon scented Fossil Creek goat cheese	26

<i>T. Cook's</i> T. Cook's Mediterranean paella (with ½ lobster tail & claw add 20)	28
Oven roasted pork tenderloin served with a Medjool date risotto cake, vanilla roasted Japanese eggplant & grilled scallions	31

Fireplace Platter 60

(a platter with half portions of the Poulet Rouge chicken, pork tenderloin, slow roasted lamb, & Mediterranean paella. serves two)

SIDES

Roasted Brussels sprouts with duck confit & toasted almonds	8	Carrot soufflé with a dill cream	9
Rainbow cauliflower au Gratin	9.5	Potato purée	6
Asparagus & baby carrots sautéed & tossed with T. Cook's orange marmalade butter	9	Lobster tail & claw	20

Happy Anniversary
August 25th, 2010

T. Cook's denotes T. Cook's classic

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

We have T. Cook's classic pesto available for you to take home; inquire with your server