

Tuesday, February 14th, 2012 - Valentine's Day Lunch

FIRST COURSE

<i>T. Cook's</i> Lobster & fennel bisque <i>garnished with lobster, fennel confit & corn cream</i>	12	Mussels & Fries red harissa & chick peas	13
Butternut Squash Soup <i>with toasted pepita seeds</i>	8	Tuna Poke Spicy soy sauce, cilantro, carrot, scallions, sesame seeds & avocado served with wonton chips for dipping	14
His and Her's bruschetta <i>tomato & basil, Eurocreme, fig & prosciutto</i>	14		

SALADS

All salads, with exception of Cobb & Nicoise, are available with grilled chicken or Skuna Bay salmon for an additional \$6
All salads, with exception of Cobb & Nicoise, are available in half-portion size for \$7

Cobb salad <i>bacon, ham, turkey, tomato, hard boiled egg & avocado</i> <i>with blue cheese dressing on the side</i>	14	Insalata caprese <i>vine-ripened tomato, house-made mozzarella,</i> <i>basil & balsamic vinegar</i>	12
Moroccan tuna salad * <i>seared harissa marinated Yellowtail tuna with a chilled brown rice salad,</i> <i>dried apricots, toasted almonds & curry-apple dressing</i>	15	Frisee salad <i>with watercress, sliced fingerlings, cauliflower,</i> <i>walnuts & sherry vinaigrette</i>	
<i>T. Cook's</i> Asian pear salad <i>with spiced pecans, Maytag blue cheese & balsamic vinaigrette</i>	12	Strawberry salad <i>with toasted almonds & house-made mozzarella</i> <i>& pear vinaigrette</i>	12

SANDWICHES

All sandwiches come with your choice of fruit, French fries, sweet potato fries or mixed greens with pine nut dressing

Chicken & brie panini <i>with a fig & hazelnut compote on a ciabatta bun</i>	14	Italian panini <i>Spicy coppa, mortadella, Genoa salami & cappicola with provolone</i> <i>cheese, sliced red onion, black olives, heirloom tomatoe & pepperoncinis on</i> <i>a Ciabatta roll spread with balsamic aioli & served with Italian vinaigrette</i> <i>for dipping</i>	14
The Michelle Burger* <i>by PM line cook Michelle Martinez</i> <i>12oz tenderloin burger with sherry marinated tomatoes, melted Manchego</i> <i>cheese, arugula, asparagus chips & haystack onions served on an onion bun</i> <i>with sweet chili aioli</i>	14	Southwestern turkey burger <i>Whole wheat bun with a cilantro aioli spread & served</i> <i>with green chilies & pepperjack cheese</i>	14
Pork tenderloin sandwich <i>Created by AM line cook Daniel Hernandez seared mainated pork</i> <i>served on a hoagie style bun with Flavarti cheese, curry-mango aioli,</i> <i>caramelized onions & crispy potatoes</i>	14	<i>T. Cook's</i> Roasted turkey club <i>with prosciutto & honey mustard aioli on house-made peasant bread</i>	14

ENTRÉES

Skuna bay salmon* <i>with Capricho Cabra & caramelized onion tart, hericot vert</i> <i>& lemon beurre blanc</i>	16	House-made pasta <i>with tomato-eggplant ragout, Fossil Creek Creamery goat cheese</i> <i>& fresh herbs</i>	14
Braised beef short rib <i>with sautéed Swiss chard, scallion cheddar mashed potatoes</i> <i>& braising jus</i>	14	Eurocreme stuffed chicken breast <i>wrapped in caulfat & served with butternut squash risotto, hericot verts &</i> <i>chicken jus reduction</i>	16
		Filet Mignon* <i>served with a bacon & leek potato gratin, sauted mushrooms & a red wine</i> <i>demi</i>	22

Side of lobster 20

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

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