

T. COOK'S NEW LUNCH MENU TOUTS TAPAS AND TASTES OF THE MEDITERRANEAN

PHOENIX – (May 2006) – As summertime approaches, T. Cook's unveils a new approach to lunch with a Mediterranean-inspired menu loaded with both options and flavors, including a versatile and adventurous tapas menu.

Perfect for the discerning and even slightly indecisive diner, Executive Chef Lee Hillson's lunch menu encourages guests to create their own "dish" by selecting four of the **12 tapas** options which include: Bay scallop ceviche, piquillo pepper with goat cheese and duck confit, beef carpaccio with capers, roasted fig with blue cheese and prosciutto, chicken sausage and caramelized onion, red pepper soup, roasted Roma tomato bruschetta, and Frito de Mare with housemade salsa.

Aromatic salads, such as arugula and frisee with melon, prosciutto, toasted almonds and raspberry vinaigrette; romaine tossed with cucumber, olives, feta, red onion, hearts of palm, tomato and rosemary dressing; and an Asian pear salad with candied walnuts, blue cheese and balsamic vinaigrette can be enjoyed in either **full or half-portions**.

Starters from the fireplace include wood fired pizza with mozzarella, tomato, basil and balsamic reduction; wood fired pizza with fontina cheese, chorizo and cremini mushrooms; mussels sautéed in smoked tomato broth with lemon crouton; lobster bisque with fennel confit; or Chilled avocado soup with grilled croutons.

In addition to the "late riser" eggs du jour and a daily entrée special, sandwiches stacked with rich Mediterranean flavors include: grilled chicken panini with smoked mozzarella, tomato and pesto aioli; pastrami on rye with grain mustard aioli, manchego and crisp onions; Maytag blue cheese tenderloin burger with portobello mushrooms, balsamic onions and crisp pancetta; roasted turkey club with prosciutto and honey mustard aioli on peasant bread; or open faced cheddar biscuit with albacore tuna cakes and red pepper remoulade.

And to truly dine as they do in the Mediterranean, a lovely and refreshing wine menu features **Five Wines at Five Dollars** and includes a soft and fruity Italian Refosco "Camauro," a –Ca'Montini Sauvignon Blanc, Beringer Chardonnay, Merlot-Borgo Maddalena, and the lightly sparkling and sweet Moscato d'Asti-Marco Negir.

Lunch is served Monday-Saturday, from 11 a.m. – 2 p.m. **Reservations: 602-808-0766.**

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Royal Palms Resort and Spa, 5200 E. Camelback Road, Phoenix