



MOTHER'S DAY BRUNCH

May 12, 2019

10:30 a.m. – 3:00 p.m.

Buffet Selections

T. Cook's Mother's Day brunch buffet features items hand-selected by Chef Alex Robinson. The chilled seafood display offers signature items including: Baja prawns, snow crab claws, chilled oysters, cocktail sauce and mignonette. The composed spring salads celebrate fresh, local ingredients. Chef has chosen a variety of sliced fresh fruits and berries, along with an artisanal cheese display, highlighted by seasonal accompaniments.

Entrees

Salmon Tartare*

avocado | beetroot | micro cilantro | lemon oil | tzatziki | tapioca crisps | poached egg

Egg White Frittata *

feta cheese | onion sprouts | heirloom tomatoes | shakshuka sauce

Lamb Shank Baklava*

kataifi | piquillo pepper hummus | pistachio | saffron & burnt honey aioli

Foie & Waffle*

brioche waffle | orange compote | espresso maple syrup | balsamic dressing

Herb Crusted Beef Tenderloin*

black lentils | Spanish chorizo | braised baby carrots | chili de arbol demi

Pan Seared Halibut*

purple carrot puree | spring peas | pea sprouts | almond milk foam

Dessert Buffet

hand-crafted pies | cakes | cookies | miniature desserts

\$95 per adult, \$45 per child ages 6-12, exclusive of tax and gratuity

To book, call 602.808.0766

*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