

# COOKS & SOLDIERS

## PRIVATE DINING

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Cooks & Soldiers focuses on the cooking methods of the Basque country, a culture sprawling with gastronomic societies and some of the world's best restaurants. The menu features traditional "pintxos," or tapas-like snacks served on toasted bread; "asador" including a variety of wood-grilled fish, meats and vegetables; and "postres," a selection of traditional desserts. Behind the bar, Cooks & Soldiers offers guests an extensive list of Basque and French wines and ciders in addition to an in-house Gin Tonic program, craft beer and signature cocktails. Executive chef Matthew Ridgway leads the kitchen at Cooks & Soldiers.

We have a semi-private, curtained dining room that can accommodate up to 30 guests, a fully private enclosed terrace that can accommodate up to 50 guests, and a Chef's Table that accommodates up to 12 and shares its ambiance with the bar. Additionally, we offer full restaurant buyouts for larger groups and can accommodate up to 250 guests, depending on the style of event.

Please contact us for details and availability.  
Kara Mitchell, *Private Dining Coordinator*  
kara@cooksandsoldiers.com

### **SPECIAL EVENT MENU OPTIONS**

Please see below for our menu options. Gluten free and Vegetarian menu selections are available upon request.

#### **RECEPTION MENUS**

\$15 per guest, Chef's selection of light snacks  
\$24 per guest, Chef's selection of heavy Hors d'Oeuvres  
*This menu is available for groups of 15 or more*

#### **PINXTOS MENU**

\$39 per guest, choose 2 pinxtos tradicionales, choose 7 pinxto especiales, dessert platter

#### **ASADOR MENU**

\$49 per guest, choose 2 pinxtos tradicionales, choose 3 pinxto especiales, choose 2 asador, choose 2 vegetable, dessert platter

#### **GRAND ASADOR MENU**

\$69 per guest, Chef's selection of meats and cheeses, choose 2 pinxtos tradicionales, choose 3 pinxto especiales, choose 2 asador, choose 2 vegetable, dessert platter

*\*\* all supplements included in the Grand Asador menu*

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### PINXTOS SELECTIONS

#### TRADICIONALES *Served on toast*

**CAÑA KLASIKOA** Goat cheese, roasted tomato, green pepper, red onion marmalade, pistachio

**HONGOS Y SETAS** Coal roasted mushrooms, goat cheese crème fraîche, black truffle

**SALMÓN AHUMADO** Cold smoked salmon, crème fraîche, caviar

**TOSTADA DE CONEJO** Roasted rabbit porcheta, almond salbitxada, mustard, celery

**BARBAKOA VASCA KALIMOTXO** Braised beef, allioli, pickled peppers

**PATO AHUMADO** Smoked duck confit, bleu cheese, tart cherry

**FOIE GRAS** Foie ganache, date, lime, pistachio, sherry vinegar, brioche

**BIKINI** White American grilled cheese, Jamón Ibérico, black truffle, white bread

**TORTILLA DE CHORIZO** Spanish omelette, onion, potato, chorizo, pimenton allioli

**PAN CON TOMATE** Grilled bread, fresh tomato, garlic

#### ESPECIALIES *Basque small plates*

**ENSALADA VERDE** Local greens, endive, roasted peppers, sunchokes, red onion, cava vinaigrette

**FARRO Y TUPINAMBO** Smoked sunchoke, farro piccolo, cauliflower, endive, orange vinaigrette, leek ash

**SHISHITO** Grilled peppers, pimenton aioli, roncal migas

**ATUN** Yellow fin tuna, fennel saffron Basquaise vinaigrette, poached kohlrabi, veal salmis

**BACALAO AL PIL PIL** Cod, olive oil emulsion, dried lime, green mango and truffle salad

**VIERAS\*** Butter roasted scallops, squash, parsnip puree, pumpkin seed pistou (add \$2 per person)

**CARASCOLES SOFRITO\*** Escargot fried rice, field peas, roasted garlic-parsley cream, 62 degree egg, nuts, dukkah spice

**PULPO** Wood grilled Spanish octopus, chickpea, morcilla sausage, smoked eggplant

**BRANDADA** Whipped potato and white fish, tomato confit, cured egg

**TXANGURRO A LA DONOSTIARRA** Profiteroles of deviled crab, tobiko caviar, saffron-mustard

**PAPITAS DISKO** Fries, tamarind ketchup, manchego foam

**BROCHETA DE TOCINO** Spiced pork belly, garlic, peanuts, marinated beach plums

**CODORNIZ** Grilled Georgia quail, mojo picon, hazelnut romesco, swiss chard

**IBÉRICO ALBONDIGAS** Berkshire and Ibérico meatballs, tomato, pimenton, Manchego espuma

**CHISTORRA IN A BLANKET** Chistorra sausage, croissant, cider glaze, maple-mustard allioli

**VEAL CHEEK** Catalan braised veal cheek, potato purée, carrot, pimenton (add \$2 per person)

#### ASADOR *Meat, Seafood and Vegetables*

**PESCADO A LA PARILLA** Whole wood grilled market fish, mojo rojo, fried garlic

**POLLA A LA PARILLA** Smoked and roasted chicken, pipperada, roasted vegetable

**FILETE DE PUERCO** Wood grilled Berkshire pork tenderloin, hazelnut romesco, swiss chard, piperade

**CHULÉTON\*** 1kg bone-in prime ribeye, Tempranillo bordelaise, green salad (add \$12 per person)

**PATATAS MURROS** Crispy crushed potatoes, mojo rojo

**COAL ROASTED MUSHROOMS** Pistou, lemon, chives

**SWEET POTATO** Grilled sweet potatoes, crisp chickpeas, pomegranate molasses, lemon curd

**RAPINI ASADO** Grilled rapini, pickled cherry tomatoes, confit garlic

**CARROTS AND EGGPLANT** Roasted baby carrots and eggplant, hazelnut romesco, rosemary honey, peanuts

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### PRIVATE DINING BEVERAGE GUIDE

To create a custom beverage menu for your event please select a white wine and 2 red wines and 2 beers to offer your guests. These selections will expedite service and help us achieve your targeted budget. All beverages charged on consumption.

#### **WINES**

##### ***TIER 1***

White | Bodegas Nekeas “Vega Sindoa” Chardonnay, Navarra, Spain, 2014 \$38

Red | Buirko Tempranillo, Rioja, Spain, 2017 \$40

##### ***TIER 2***

White | Do Ferreiro Albariño, Rias Baixas, Spain, 2015 \$66

Red | Emilio Moro, Ribera del Duero, Spain, 2015 \$78

##### ***TIER 3***

White | 2011 Daniel-Etienne Defaix Chablis Chardonnay, Chablis Vieilles Vignes, France \$105

Lighter Red | Jean-Jaques Girard Pinot Noir, Savigny-les-Beaune AOC, France, 2015 \$90

Fuller Red | Pesquera Crianza, Tempranillo, Ribero del Duero, Spain, 2014 \$86

#### **BEER**

##### ***DRAGHT***

HI WIRE, BED OF NAILS, brown ale \$8

BLACKBERRY FARM, saison \$8

ESTRELLA DAMM, lager \$6

3 TAVERNS NIGHT ON PONCE, ipa \$9

ROTATING SEASONAL MKT

##### ***BOTTLE***

NORTH COAST OLD STOCK, ale, California, 11.2%, \$11

BELL'S OARSMAN, sour ale, Michigan, 4.0%, \$8

BELL'S TWO HEARTED ALE, american-style ipa, Michigan, 7%, \$7

ORVAL, trappist ale, Belgium, 6.2%, \$13

UNIBROU EPHEMERE, white ale, Quebec, Canada, 5.5%, \$8

GUINNESS, stout, Ireland, 4.2%, \$7

WICKED WEED LA BONTÉ, Pear Farmhouse Sour, North Carolina, 6.5%, \$28

### CONTACT INFORMATION

**KARA MITCHELL**

*Private Dining Coordinator*

kara@cooksandsoldiers.com

*Groups of 15 or more are required to dine with one of our preselected menus. All food and beverages are subject to a 20% gratuity and 2% booking fee in addition to sales tax.*