

COOKS & SOLDIERS

PRIVATE DINING

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.
Christa White, *Private Dining Coordinator*
cwhite@chgrestartaurants.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*

COOKS & SOLDIERS

PRIVATE DINING

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

TOSTADA DE CEBOLLA French onion, manchego

SALMÓN AHUMADO Cold smoked salmon, crème fraîche, caviar

TOSTADA DE CONEJO Roasted rabbit porchetta, almond salbitxada, mustard, celery

BARBAKOA VASCA KALIMOTXO Braised beef, aioli, pickled peppers

PATO AHUMADO Smoked duck confit, bleu cheese, tart cherry

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

BIKINI White cheddar grilled cheese, Jamón Ibérico, black truffle, white bread

TORTILLA DE CHORIZO Spanish omelette, onion, potato, chorizo, pimenton aioli

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 Smoked sunchoke, farro piccolo, cauliflower, endive, orange vinaigrette, leek ash

SHISHITO Grilled pepper, pimenton aioli, roncal migas

FIDEUA DE LANGOSTA* Maine lobster, spring pea, pickled angry tomato, onion sprout, glacage (add \$2 per person)

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

VIEIRAS* Scallops, squash, parsnip puree, pumpkin seed pistou (add \$2 per person)

CARASCOLES SOFRITO* Escargot fried rice, field pea, roasted garlic-parsley cream, 62 degree egg, dukkah nut spice

PULPO Spanish octopus, chickpea, morcilla sausage, smoked eggplant

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

MONTADITO DE LANGOSTA* Maine lobster sofrito, black garlic aioli, caviar, saffron pickle, brioche (add \$2 per person)

PAPITAS DISKO Fries, tamarind ketchup, manchego foam

BROCHETA DE TOCINO Spiced pork belly, garlic, peanut, marinated peach plum

COSTILLAS Roasted lamb rib, rhubarb, turnip, chermoula, walnut vinaigrette

LOMITO Berkshire pork tenderloin, roncal cheese grits, piperade, sweet potato

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

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

MASA CON CARNE Saffron murcian pasta, braised beef, yogurt, mint, sumac

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, piperada, 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 Loud mouth farm mushrooms, pistou, lemon, chives

RAPINI ASADO Grilled rapini, pickled cherry tomatoes, confit garlic

CARROTS Grilled baby carrot, hazelnut romesco, rosemary honey, peanuts

EGGPLANT PIRI-PIRI Roasted eggplant, coconut broth

COOKS & SOLDIERS

PRIVATE DINING

PRIVATE DINING BEVERAGE GUIDE

Please select a wine tier to offer your guests. This selection 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 | Biurko 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 | Daniel-Etienne Defaix Chablis Chardonnay, Chablis Vieilles Vignes, France, 2011 \$105

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

CONTACT INFORMATION

CHRISTA WHITE

Private Dining Coordinator

cwhite@chgrestartaurants.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 3% booking fee in addition to sales tax.