



Christmas Eve 2016

Menu by Executive Chef Adam Brown

TO START

Potato Latkes...7

Horseradish sour cream, apple-dried cherry compote

Berbere Spice Grilled Lamb Lollipops...17

*Ancient grain tabbouleh, spicy pickled peppers, harissa tahini,
Kai Kai Farm mizuna, Kalamata olive tapanade*

General Tso's Cauliflower...12

"Happy Rich" broccoli & house pickled vegetables

TO FOLLOW

Slow Braised Beef Brisket...26

Potato latkes, wilted swiss chard, roasted carrots, natural jus

Hong Kong Roasted Half Duck...29

Maitake mushroom & vegetable fried rice, orange-ginger glaze

Pompano "Provençal" ...33

*Roasted with Kai Kai Farm zucchini, squash & fairytale eggplant, ancient grain pilaf,
braised greens, Provençal vinaigrette*

561.622.0032

4610 PGA Blvd. | Suite 100 | Palm Beach Gardens | Florida | 33418

www.thecooperrestaurant.com