

Cotton Row

RESTAURANT

SIGNATURE COCKTAILS

MIDNIGHT KISS 16
wheatley's vodka, blood orange, serrano pepper,
pomegranate arils

RED BLUSH LIPSTICK 16
grey goose, pama, lime juice, anise

BELLADONNA 16
empress rose gin, lychee, orange bitters, lemon

HEAD OVER HEELS 16
reposado tequila, cointreau, coriander,
lemongrass essence

WINES BY THE GLASS

SPARKLING WINE

Francois Montand, Brut Blanc de Blancs 15
Lucien Albrecht Brut Rosé, Cremant d'Alsace 16

WHITE WINE

Sauvignon Blanc, Decoy by Duckhorn, Sonoma 15
Chardonnay, Reata, Sonoma Coast 15
Chardonnay, Chalk Hill Estate, Sonoma 20

ROSÉ WINE

Rosé, Fleurs de Prarie, Languedoc, France 15

RED WINE

Pinot Noir, The Four Graces, Oregon 16
Malbec, Trivento Golden Rsv, Argentina 15
Bordeaux Blend, Chateau Bellevue Peycharneau 15
Cabernet Sauvignon, Black Stallion, North Coast 15
Cabernet Sauvignon, Austin Hope, Paso Robles 22
Zinfandel Blend, Ridge "Three Valleys"
Sonoma County 18

STARTERS

MAINE LOBSTER RAVIOLI
shaved matsutake mushroom, caviar, aged parmesan

MURDER POINT OYSTERS ROCKEFELLER
spinach, aged parmesan, hollandaise

GULF SHRIMP COCKTAIL
house cocktail sauce, lemon aioli

WARM DUCK CONFIT SALAD
baby greens, bacon lardons, crispy leeks

MARYLAND LUMP CRAB CAKE
avocado, shaved fennel, citrus relish

ENTRÉE

CLASSIC DOVER SOLE MEUNIERE
creamy spinach, artichokes, mushrooms, brown butter

BARELY SEARED CAPE SEA SCALLOPS
risotto milanese, melted leeks, caviar-champagne butter

SOY AND GINGER GLAZED DUCK BREAST
sweet potato gnocchi, bok choy, candied beech mushrooms

POULET ROUGE ROASTED CHICKEN
foie gras stuffing, glazed carrots, madiera sauce

BLACK ANGUS BEEF AU POIVRE
wilted winter greens, black truffles, green peppercorn sauce

MAINE LOBSTER THERMIDOR (+\$15 supplement)
wilted winter greens, black truffles, green peppercorn sauce

DESSERTS

DARK CHOCOLATE & RASPBERRIES IN PHYLLO
toasted almonds, caramel ice cream

LEMON DROP CHEESECAKE
streusel crumble

TASTING OF CHOCOLATES
dark chocolate opera, white chocolate parfait, milk chocolate brûlée

\$135 PER PERSON (EXCLUDING BEVERAGE, TAX AND GRATUITY)