

Cotton Row

RESTAURANT

SIGNATURE COCKTAILS

CRIMSON SILK 16
grey goose, blood orange, pomegranate syrup,
lemon juice

ROSE AND JUNIPER 16
bombay gin, grapefruit, honey, rose water

SUGAR AND CHARM 16
corazon blanco tequila, raspberry, lime juice,
agave nectar

THE FIRST TOAST 15
prosecco, st. germain elderflower liqueur,
fresh citrus, mint

WINES BY THE GLASS

SPARKLING WINE

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

WHITE WINE

Pinot Grigio, Santi, Delle Venezie, Italy 13

Sauvignon Blanc, Rombauer, Sonoma 15

Chardonnay, Reata, Sonoma Coast 15

Chardonnay, Chalk Hill Estate, Sonoma 20

ROSÉ WINE

Rosé, Fleurs de Prairie, 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

STARTERS

MAINE LOBSTER BISQUE
sherry crème fraîche

CLASSIC OYSTERS ROCKEFELLER
spinach, aged parmesan, hollandaise

JUMBO LUMP CRAB AND AVOCADO TOWER
ruby red grapefruit, micro greens, sesame seeds, citrus vinaigrette

CHAMPAGNE POACHED PEAR & BURRATA SALAD
winter greens, prosciutto ribbons, candied walnuts,
champagne-honey vinaigrette

RED WINE BRAISED SHORT RIB CROSTINI
aged parmesan crema, cipollini onion conserve, grilled baguette

ENTRÉE

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

MAINE LOBSTER RAVIOLI
shaved matsutake mushroom, caviar, aged parmesan

PROSCIUTTO & FONTINA STUFFED CHICKEN
creamy potato puree, wild mushroom jus, aged balsamic

SLOW BRAISED SHORT RIB PAPARDELLE
beef short rib, aged parmesan, parsley

NEW YORK STRIP & POMME FRITES
arugula salad, aged parmesan, bearnaise

DESSERTS

DARK CHOCOLATE & RASPBERRIES IN PHYLLO
vanilla bean ice cream, toasted almonds

WINTER STRAWBERRY TART AL MAISON
almond cream, apricot glaze, crushed pistachios, mint

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

\$70 PER PERSON ++