Cotton Row
RESTAURANT

SIGNATURE COCKTAILS

NAUGHTY & SPICE *14*
wheatley's vodka, blood orange,
pomegranate arils, serrano pepper

CROWN OF THORNS *16*
empress rose gin, lychee, orange bitters, lemon

CASHMERE SCARF *14*
reposado tequila, cointreau, coriander
lemongrass essence

SANTA, BABY *15*
woodinville bourbon, pumpkin spiced puree,
vanilla bitters, allspice

WINES BY THE GLASS

Lamberti, Prosecco *11*

Francois Montand, Brut Blanc de Blancs *12*

Lucien Albrecht Brut Rosé, Cremant d'Alsace *14*

Pinot Grigio, Santi *11*

Sauvignon Blanc, Decoy by Duckhorn, Sonoma *12*

Riesling, August Kesseler, Pfalz *11*

Chardonnay, Reata, Sonoma Coast *13*

Chardonnay, Chalk Hill, Sonoma *20*

Rosé, Fleurs de Prarie, Languedoc, France *12*

Pinot Noir, The Four Graces, Oregon *15*

Malbec, Trivento Golden Rsv, Argentina *14*

Bordeaux Blend, Chateau Bellevue Peycharneau *14*

Cabernet Sauvignon, Austin Hope, Paso Robles *22*

Zinfandel Blend, Ridge, Three Valleys,
Sonoma, California *18*

STARTERS

CREAMY LOBSTER BISQUE
brandied crème fraiche

CRISPY CRUSHED POTATOES AND CAVIAR
crème fraiche, espelette pepper, chives

FRIED GREEN TOMATOES OSCAR
jumbo lump crab, wilted spinach, hollandaise

BURRATA & CRISPY PROSCIUTTO
arugula, pomegranate arils, aged balsamic vinaigrette

ENTREÉ

PAN SEARED NEW BEDFORD SEA SCALLOPS
sweet potato gnocchi, wilted spinach, toasted almonds, sage brown butter

PAN SEARED ATLANTIC SALMON
whipped potatoes, crispy brussels sprouts, citrus caper butter

PORCINI AND TRUFFLE MUSHROOM RAVIOLI
braised short rib, shaved parmesan, citrus, parsley, demi-glace

HERB CRUSTED CANADIAN VENISON LOIN
butternut squash puree, wild mushrooms, fig port reduction

BOURBON SMOKED DUCK BREAST
toasted pecan wild rice, savoy cabbage, glazed carrots,
spiced orange sauce

GRILLED BLACK ANGUS FILET OF BEEF
black truffle mac 'n cheese, wild mushrooms, asparagus,
au poivre sauce

DESSERTS

GINGERBREAD BREAD PUDDING
egg nog creme anglaise

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE
medley of berries

RICOTTA AND SPICED PEAR NAPOLEON
white wine and pear glaze

MOLTEN CHOCOLATE CAKE
bourbon caramel, vanilla cream

$85 PER PERSON (EXCLUDING BEVERAGE, TAX AND GRATUITY)

Chef James Boyce

Candlelight Christmas Eve Dinner, 2025