

# 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

### SCRAMBLED FARM EGGS & WINTER BLACK TRUFFLES

brioche crouton, chives

### WARM DUCK CONFIT SALAD

baby greens, bacon lardons, crispy leeks

### MARYLAND LUMP CRAB CAKE

avocado, shaved fennel, citrus relish

## ENTRÉE

### GULF FLOUNDER MEUNIERE

creamy spinach, artichokes, mushrooms, brown butter

### BARELY SEARED CAPE SEA SCALLOPS

risotto milanese, melted leeks, caviar-champagne butter

### PORCINI AND TRUFFLE MUSHROOM RAVIOLI

beef short rib, aged parmesan, citrus, parsley

### GRILLED CHICKEN PAILLARD

crispy potato hash, grilled onion, bacon, sunny side up egg, beurre blanc

### GRILLED HANGAR STEAK & FRITES

arugula salad, aged parmesan, chimichurri

## 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

*\$65 PER PERSON (EXCLUDING BEVERAGE, TAX AND GRATUITY)*