

Cotton Row

RESTAURANT

SIGNATURE COCKTAILS

IMPERIAL BLOOM 15

ketel one, saffron infused honey,
domaine de canton, apple-cardamom shrub

LONDON FOG 14

earl grey infused bombay dry gin, fig shrub, lemon,
thyme infused vermouth

EMBER AND OAK 15

bourbon, amaro, ancho reyes, all spice syrup,
smoked cinnamon bitters

PUMPKIN ESPRESSO MARTINI 14

vodka, espresso, coffee liqueur,
pumpkin spice, irish cream

WINES BY THE GLASS

SPARKLING WINE

Lamberti, Prosecco 12

Francois Montand, Brut Blanc de Blancs 14

Lucien Albrecht Brut Rosé, Cremant d'Alsace 14

WHITE WINE

Pinot Grigio, Santi, Italy 12

Sauvignon Blanc, Rombauer, Napa 16

Bordeaux Blanc, Ch. Le Freynelle, Entre-Deux-Mers 15

Riesling, August Kessler, Pfalz 14

Chardonnay, Reata, Sonoma Coast 15

Chardonnay, Chalk Hill Estate, Sonoma 16

ROSÉ WINE

Rosé, Fleurs de Prairie, Languedoc, France 12

RED WINE

Pinot Noir, The Four Graces, Oregon 15

Malbec, Trivento Golden Reserve, Mendoza 14

Bordeaux Blend, Chateau Bellevue Peycharneau 14

Cabernet Sauvignon, Black Stallion, North Coast 14

Cabernet Sauvignon, Austin Hope, Paso Robles 22

Zinfandel, Ridge Three Valleys, Sonoma 18

STARTERS

ROASTED BUTTERNUT SQUASH SOUP
cinnamon crème fraiche

PUMPKIN AND RICOTTA RAVIOLI
parmigiana-reggiano and sage butter

NEW ORLEANS STYLE SPICED SHRIMP
grits, bell pepper, green onion, bacon, aged parmesan

AUTUMN HARVEST SALAD
baby gem lettuces, honeycrisp apple, goat cheese,
toasted pumpkin seeds, maple-dijon vinaigrette

ENTRÉE

CHEF'S SIGNATURE ROSEMARY & THYME
SLOW ROASTED TURKEY BREAST
savory stuffing, whipped yukon gold potatoes, haricots verts, herb gravy,
cranberry compote

HOT HONEY GLAZED ORA KING SALMON
wild mushroom risotto, crispy brussels sprouts, applewood smoked bacon,
toasted pecans

FIVE SPICE ROASTED DUCK BREAST
golden sweet potato fondant, charred broccolini, cherry port sauce,
toasted hazelnuts

BRAISED BEEF SHORT RIBS
parmesan grits, balsamic portobello mushroom, roasted tomato,
arugula, bordelaise

DESSERTS

BOURBON PECAN TART
salted caramel, vanilla bean ice cream

PUMPKIN SPICED CHEESECAKE
spiced chantilly cream

CHOCOLATE MOUSSE CAKE
chocolate shavings, espresso glaze

\$75 PP ++