

# 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 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

## STARTERS

### MAINE LOBSTER BISQUE

sherry crème fraîche

### CLASSIC OYSTERS ROCKEFELLER

spinach, aged parmesan, hollandaise

### JUMBO GULF SHRIMP RISOTTO

hen-of-the-woods mushrooms, citrus beurre blanc, calabrian chili oil

### 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

## ENTREÉS

### BARELY SEARED SEA SCALLOPS

risotto milanese, melted leeks, caviar-champagne butter

### DAY BOAT ATLANTIC HALIBUT

creamy spinach, artichoke hearts, wild mushrooms, beurre noisette

### MAPLE GLAZED CRISPY DUCK BREAST

scalloped sweet potatoes, bok choy, beech mushrooms, cherry gastrique

### BRAISED ANGUS SHORT RIB RAVIOLI

blistered tomatoes, aged parmesan, bordelaise sauce

### BEEF WELLINGTON EN CROÛTE

beef tenderloin, wilted winter greens, black truffles,  
green peppercorn sauce

### MAINE LOBSTER THERMIDOR (+\$15 supplement)

roasted lobster, dauphinoise potatoes, cognac cream sauce, dijon mustard,  
aged gruyere

## 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

**\$135 PER PERSON ++**