

Cotton Row

RESTAURANT

SIGNATURE COCKTAILS

GOLD COAST SUNSET
tito's, triple sec, mango puree,
lime juice, strawberry pearls, bruleéd lemon

16

APOTHECARY'S GARDEN
citadel gin, aloe water, lime juice, mint,
absinthe spritz, lime wafer

15

AGAVE & SILK
teramana tequila, domain de canton, coconut
water, ginger beer, ginger honey syrup

14

HAVANA CABANA
aged rum, lychee puree, yuzu, fresh
squeezed lime juice, orgeat, lychee sphere

14

BLOOM & BARREL
woodinville bourbon, chambord, hibiscus,
triple berry reduction, spiced cinnamon bitters

17

WINES BY THE GLASS

Lamberti, Prosecco 12

Francois Montand, Brut Blanc de Blancs 12

Lucien Albrecht Brut Rosé, Cremant d'Alsace 14

Pinot Grigio, Santi 12

Sauvignon Blanc, Rombauer, Sonoma 16

Riesling, August Kessler, Pfalz 11

Chardonnay, Reata, Sonoma Coast 13

Chardonnay, Chalk Hill Estate, Sonoma County 20

Rosé, Fleurs de Prairie 12

Pinot Noir, The Four Graces, Oregon 15

Malbec, Trivento Golden Reserve, Argentina 14

Bordeaux Blend, Chateau Bellevue Peycharneau 14

Cabernet Sauvignon, Black Stallion, North Coast 14

Cabernet Sauvignon, Austin Hope, Paso Robles 22

Zinfandel Blend, Ridge Vineyards, Sonoma 18

STARTERS

BUTTER POACHED LOBSTER BISQUE
tarragon crème fraîche, chive oil

SPRING COQUILLES SAINT-JACQUES
scallops, roasted wild mushrooms, grated gruyere,
champagne-citrus cream

ENGLISH PEA & BURRATA SALAD
tender baby greens, mint, pistachio, lemon vinaigrette

TEMPURA BATTERED GARDEN AND GULF
spring vegetables, seafood bites, lemon-herb aioli

ENTREÉS

SEAFOOD STUFFED GULF FLOUNDER
sweet corn purée, english peas, citrus beurre blanc

SEARED JUMBO SHRIMP & HAND-TIED PASTA PURSES
herbed ricotta cheese, blistered cherry tomatoes, basil,
champagne-citrus cream

ROASTED SADDLE OF SPRING LAMB
new potatoes, pearl onions, buttered asparagus,
herb caper sauce verte

PRIME MEDALLIONS OF ANGUS BEEF
crispy galette of creamed potato, roasted asparagus,
blue oyster mushrooms, herb jus

DESSERTS

STRAWBERRY SHORTCAKE
macerated berries, vanilla bean cream, sweet biscuit crumble

LEMON-LAVENDER CRÈME BRÛLÉE
raspberry coulis

KEY LIME CHEESECAKE
raspberry coulis

FLOURLESS CHOCOLATE TORTE
dark chocolate ganache, vanilla crème anglaise

\$75 ++