

Peace Filled 2017!



I have plenty more to say than this page will hold, but I'm determined to make 2017 a year during which I practice the art of listening more intently and intentionally. As always time moved quickly so my favorite quote of the year came from a guest who exclaimed, "Honey, life is like a roll of toilet paper, the closer you get to the end, the faster it's used up." I don't know, it struck me, and still makes me chuckle. Why listening? You may wonder. Well because I didn't do it enough or as well as I'd like to have this past year. I heard a lot, I just didn't take the time to listen to everything well. I took for granted that others were listening enough and I could get what I needed from them, but I now think that was irresponsible in all areas of my life, personal, business, and as a citizen of the world.

Whatever your looking toward this next year, I hope you do it in a way that spreads more peace, more understanding, more art, more love, more empathy, and more compassion. We will continue to strive to put ourselves into our work at this magical house and our committed to hearing you, to listening, and hopefully bringing you some happiness and joy along the way.

I have to tell all of you our guests, my crew, my family and friends Thank You for being a part of this story. I have faith that the outcome will be amazing, challenging yes, but amazing.

Cheers and Love,

-Greg Fox



Row House

RESTAURANT

NEW YEAR'S EVE MENU

Dec 31 | 2016

*\$100. Dinner includes a "tasting" of all courses
(unless otherwise requested).
We will happily respect your wish to keep portions
more modest if you'd like.*

NEW BEGINNINGS

Brut Champagne,
Orange, and Pomegranate

CHEF'S TASTINGS

Bacon Jam
Bleu Cheese Mousse
Fresh Pear Salsa
Daily wine pairing | full or half glass

SALAD

Arugula, Kale, and Frisee with
Blueberries, White Stilton, Pecans,
Blueberry Balsamic Vinaigrette
Daily wine pairing | full or half glass

SOUP

Creamy Tomato Dill
Daily wine pairing | full or half glass

ENTREES

- 1 | Vegetarian: Ricotta Fritters, Tomato Confit,
Sage Alfredo, Sage Leaves
Daily wine pairing | full or half glass
- 2 | Seared Sea Scallop, Fennel Risotto,
Saffron and Coconut Sauce
- 3 | Sliced Beef Tenderloin, Beurre Noir,
Asparagus, Black Sesame Seeds
- 4 | Lamb and Plum Ravioli, Sauteed Spinach,
Red Plum Reduction, Parsley and Mint
Daily wine pairing | full or half glass

SORBET

Strawberry Coconut Lime

DESSERT

Orange Cream Pie
layered with
Pomegranate and Port Chocolate Cake
Orange Pomegranate Salad