



RowHouse

RESTAURANT

MENU | MAR 1 - 4 | 2017

*\$45. Dinner includes a "tasting" of all five courses (unless otherwise requested).
We will happily respect your wish to keep portions more modest if you'd like.*

Guest Chef this week is Anna Springer, RowHouse Alum, and native Topeka

CHEF'S TASTE

A small bite from the kitchen to start your dinner.

SALAD

*Radicchio, Arugula, Butternut Squash, Pecans, Dried Apricot Vinaigrette
Daily wine pairing | full or half glass*

SOUP

*Celery Root and Celery with Rye Croutons and Pickled Mustard Seeds
Daily wine pairing | full or half glass*

ENTREES

- 1 | Vegetarian: Corn Fritter with Avocado, Spiced Pepitos, and Cashew Cream
Daily wine pairing | full or half glass*
- 2 | Mahi Mahi, Black Pepper and Chili Rub, Roasted Fennel, Kale, Orange Salad*
- 3 | Sliced Beef Tenderloin, Potatoes 3 Ways (Puree, Roasted, Crispy) Beef and Red Wine Sauce
Daily wine pairing | full or half glass*

DESSERT

*Cookies with Grapefruit and Honey Sorbet
Vegan Chocolate Brownies
Pavlova with Whipped Cream and Cardamom and Thyme Pickled Plums*

COCKTAILS

COCKTAIL OF THE WEEK \$10

Lemon Lillet | Lillet Blanc, Vodka, Lemon, Simple

CLASSICS \$7

Pimms Cup | Pimms No. 1, Ginger ale, Lemon juice

Gold Rush | Bourbon, Lemon juice, Honey syrup

Pink Margarita | Tequila, Campari, Lemon juice, Honey syrup

French 76 | Vodka, Grenadine, Simple syrup, Lemon, Sparkling wine

SPECIALTIES \$9

Jacana | Tequila, Gran Marnier, Cointreau, Grapefruit, Lime

Aristocrat | Vodka, Raspberry liquor, Cointreau, Lime Juice

Bullet | Bulleit Rye Whiskey, Pinot Noir, Cassis, Lemon juice

Cucumber Lemonade | Gin, Cucumber, Lemon, Agave Nectar

'Mapple' Sour | Apple Whiskey, Lemon, Maple Syrup

Blueberry Mischief Mule | Citrus Vodka, Ginger Beer,

House-made Blueberry Syrup, Lime

DESSERT \$9

Brandy Alexander | Remy VSOP, Dark Crème de Cocoa, Cream

B-52 | Kahlua, Bailey's, Gran Marnier – layered

Creamsicle | Orange, Strawberry, Raspberry, or Peach liqueur, Vanilla
Vodka, Cream

BEER

Free State Copperhead Pale Ale \$5

Odell 90 Shilling Ale \$5

Defiance Brewery Gutch English Ale \$5

Deschutes Black Butte Porter \$5

Oskar Blues Pinner IPA \$5

Breckenridge Avalanche Amber Ale \$5

Left Hand Pole Star Pilsner \$5

Left Hand Nitro Milk Stout \$7

Boulevard Wheat \$5

Tallgrass Top Rope IPA \$5

“Six Pack” for the Kitchen Crew \$12

WINE PAIRINGS

About the wine pairings this week...

We take a lot of pride in our wine pairings. Once the menu is posted on Fridays we talk about it over the next few days and work to get a feel for which wines suit the mood and flavors of the week. Generally we stick with wines currently on our RowHouse winelist, but once in a while we will bring in something brand new. If you'd like to know what we are pairing with dinner the night you are joining us, please feel free to give us a call that afternoon.

Cheers!

This Week at RowHouse...

Anna Springer, RowHouse Alum, is leading this menu and the kitchen this week. Anna has earned a very warm spot in my heart and the heart of this house. She “had me at hello”, when she brought a bulb a fennel in with her resume and I've watched her grow as a cook, a leader, and an awesome woman. Anna and I were together for this crazy Sundance Film Festival adventure in January and is now back for a short stay catching up with family in friends in Topeka as she decides which path to follow next. I'm anxious to be with her this week, to share her with the new staff and with you all. You're in for a real treat. She has excellent skills, a thoughtful and delicate palette, and an eagerness to keep things direct, healthful, and playful.

Enjoy Dinner. We love every night you make a RowHouse night!