



RowHouse

RESTAURANT

MENU | AUG 16 - 19 | 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.*

CHEF'S TASTE

A small bite from the kitchen to start your dinner.

SALAD

Peaches, Frisee, Baby Spinach, Pecans, Bleu Cheese, Peach Vinaigrette
Daily wine pairing | full or half glass

SOUP

Yellow Tomato Gazpacho with Cucumber, Celery, and Red Onion
Daily wine pairing | full or half glass

ENTREES

- 1 | Vegetarian: Parmesan Polenta, Red Pepper Romesco, Sauteed Greens
Daily wine pairing | full or half glass
- 2 | Miso Crusted Mahi Mahi, Vegetable Ribbons, Ginger and Carrot Puree
- 3 | Sliced Beef Tenderloin, Herb Puree, Rough Chopped Cilantro, Sweet Corn and Potato Succotash
Daily wine pairing | full or half glass

DESSERT

Sorbet of the Day and Shortbread Cookie
Sabayon with Summer Berries and Peaches
Chickpea and Tahini Cake with Olive Oil and Honey

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...

If our vision works out the plates this week are all built from a colorful puree up. Peach Puree with the Salad. Vibrantly bright Yellow Tomatoes at their prime are our soup. Roasted Red Peppers with Polenta. The entrée is going to be playfully Orange with Carrots, and Green with Herbs. Dessert will be a pool of a smooth classic Sabayon. We are always trying to keep you visually satisfied and deliciously fed.

We've begun our serious phase of Lunch plans and September is the month we are debuting some of the recipes during our Dinner Hours. It's going to be exciting! Lunch Monday thru Friday, 11a – 2p, Begins in November 2017.

We love every night you make a RowHouse night!

