



Row House

RESTAURANT

MENU | SEP 27 - 30 | 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

Romaine, Kale, Craisins, Candied Almonds, Bleu Cheese,
Mustard and Shallot Vinaigrette

Daily wine pairing | full or half glass

SOUP

Fall Vegetable Soup with Rosemary and Thyme

Daily wine pairing | full or half glass

ENTREES

- 1 | Vegetarian: Golden Beet Gratin with Parmesan and Fresh Mustard Greens
Daily wine pairing | full or half glass
- 2 | Seared Mahi Mahi, Sweet Pepper and Tomato Piperade, Fall Succotash with
Sweet Corn, Apples, and Potato
- 3 | Sliced Beef Tenderloin, Mushroom Veloute, Fall Succotash
Daily wine pairing | full or half glass

DESSERT

Sorbet and Shortbread Cookie

German Chocolate Cream Pie with Toasted Coconut

Pear Crumble with Whipped Bleu Cheese

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

WATER \$8

Saratoga Spring

S. Pellagrino Sparkling

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...

....and then the Fall. Rest Now? I don't think so, even though by design, the Seasons tell us Birth, Growth, Root, and Slumber, we just keep going and going. The unrest all around the World makes it difficult to imagine how to keep these cycles in perspective, but even during mayhem each moment has an awakening and a working through. Some weeks we arrive to plan the menu with zero ideas and have start from there and sometimes we are all bursting with dishes and our job is to come together and edit. We have been experiencing heightened teamwork and had some very delicious results. We sincerely hope you enjoy the change of the Season, and take a few deep breaths.

We love every time we see you! Be good to yourself!

