



Price is per person and does not include tax, tips, or beverages.

COTTONWOOD GRILLE

FIRST COURSE

Choose one

FRESH GARDEN SALAD

mixed greens with cherry tomato, green olives, red onion and croutons, your choice of dressing

CAPRESE SALAD

sliced mozzarella and tomato served on baby greens and drizzled with basil infused olive oil

CUP of CREAMY TOMATO BASIL SOUP

roasted tomatoes puréed with basil and cream

SECOND COURSE

Choose one

WEINERSCHNITZEL

tender veal cutlet lightly breaded, sautéed golden and drizzled with lemon caper beurre blanc, served with Idaho potatoes and vegetable du jour

LAMB TXILLINDRON

tender morsels of lamb simmered with roasted onions and peppers in a savory sauce, served over mashed Idaho potatoes

COD ROMANA

medallions of Alaskan cod sautéed with lemon and butter, served with rice pilaf and vegetable du jour

CHICKEN CORDON BLEU

boneless chicken breast stuffed with ham and swiss cheese, lightly breaded and finished with béchamel, served with Idaho mashed potatoes and vegetable du jour

THIRD COURSE

Choose one

FRENCH SILK PIE

oreo crust filled with velvety chocolate, draped with chocolate ganache

CHOCOLATE ECLAIRS

tender flaky pastry filled with pastry cream and topped with chocolate icing

LA VIÑA CHEESECAKE

basque-style crustless cheesecake; baked in a hot oven so the batter's edges caramelize into a natural crust

#DineDowntownBoise



#ThisIsYourDowntown



Idaho Grown
Ingredients



Please
tip your server!



IDAHO WINE
COMMISSION

