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 CREAM OF MUSHROOM SOUP
Forest mushrooms simmered with cream, sherry and chicken stock

SECOND COURSE
Choose one
WEINERSCHNITZEL
Tender veal top round cutlet lightly breaded, sautéed golden and served with lemon caper beurre blanc

LAMB TXILLINDRON
Tender 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

PETITE PORK SHANK
Lean small pork shanks, slow cooked and coated in a slightly sweet and spicy glaze, served with mashed Idaho potatoes and vegetable du jour

THIRD COURSE
Choose one
FRENCH SILK PIE
Oreo crust filled with velvety chocolate, draped with chocolate ganache

CHOCOFLAN
Rich chocolate cake stacked with creamy vanilla flan

LA VIÑA CHEESECAKE
Basque-style crustless cheesecake; baked in a hot oven so the batter’s edges caramelize into a natural crust

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

Ask your server about our Idaho Wine selection to pair with your meal.

#DineDowntownBoise   #ThisIsYourDowntown

Idaho Grown Ingredients