

The Iron Bridge Wine Co.

New Year's Eve - December 31st, 2017

AMUSE

CHAMPAGNE & CAVIAR

LOUIS DUMONT BRUT GELÉE,
HACKLEBACK STURGEON CAVIAR

CHOICE OF APPETIZER

STEAK TARTARE

HARTLEY RANCH FILET MIGNON, SHALLOTS,
FOIE GRAS GANACHE, PARMESAN CRISP,
BALSAMIC MACERATED BLACKBERRIES

SHRIMP & POLENTA

GRILLED MARINATED TIGER SHRIMP,
PROSCIUTTO PARMESAN POLENTA CAKE,
ROASTED RED PEPPER COULIS

PORTABELLA MUSHROOM CARPACCIO

TRUFFLE AIOLI, BABY ARUGULA,
AGED PARMESAN, BRIOCHE TOAST

PAN SEARED SCALLOP

PARSNIP PUREE, CURRY INFUSED OIL

CHOICE OF SOUP OR SALAD

LOBSTER BISQUE

SAMBUCA CRÈME, POACHED LOBSTER, MICRO CELERY

ENDIVE, APPLE & WALNUT SALAD

WATERCRESS, BELGIAN ENDIVE, FUJI APPLES,
TOASTED WALNUTS, ROQUEFORT, SHERRY VINAIGRETTE

CHOICE OF ENTRÉE

BEEF SHORT RIB CANNELLONI

ROASTED GARLIC RICOTTA, FOREST MUSHROOMS,
PARMESAN CRÈME, CRISPY KALE

ROASTED ANAHEIM PEPPER

CURRIED COUS COUS, ZUCCHINI, RED ONION,
GOAT CHEESE, CHARRED TOMATO

MAPLE LEAF FARMS DUCK BREAST

HERB SPAETZLE, BROCCOLINI, MISSION FIG,
SHALLOT PORT WINE DEMI

HARTLEY RANCH FILET MIGNON

SWEET POTATO PAVE, GRILLED ASPARAGUS,
SORGHUM MOLASSES COMPOUND BUTTER

CHEF'S FISH SELECTION

SAFFRON CREAMED LEEKS, CONFIT FINGERLING POTATOES,
LEMON THYME BEURRE BLANC

CHOICE OF DESSERT

CHEF'S CHEESE TASTING

APPLE BUTTER, CANDIED PECANS,
FRESH BERRIES, FLATBREAD CRACKERS

IRON BRIDGE SIGNATURE CRÈME BRÛLÉE

CHOCOLATE GANACHE, FRESH BERRIES

BANANA WALNUT STICKY PUDDING

SCOOP & PADDLE SALTED CARAMEL ICE CREAM,
CHANTILLY CRÈME

TRIPLE CHOCOLATE MOUSSE TORT

RASPBERRY COULIS, CHANTILLY CRÈME, MIXED BERRIES

\$90 Per Person

Pre-Paid Reservations Are Required