

The Iron Bridge Wine Co.

Valentine's Day
Wednesday, February 14th, 2018

Amuse

Smoked Tiger Shrimp

Bloody Mary Consomme, Micro Celery

Choice of Appetizers

Chervil Crusted Beef Carpaccio

Truffle Aioli, Arugula, Shaved Parmesan, Brioche

Baked Oysters

Mushroom Ragout, Bacon Lardons, Toasted Bread Crumbs

Trumpet Mushrooms En Croute

Goat Cheese, Truffle Thyme Vinaigrette, Petite Greens

Charred Spanish Octopus

Pepperade, Confit Fingerling Potatoes, Cilantro Oil

Choice of Soup or Salad

Crab Bisque

Artichoke Hearts, Tabasco Chantilly

Chargrilled Romesco Salad

Red Onion, Raisins, Marcona Almonds, Fresh Dill, Sherry Vinaigrette

Entrees

Lobster Risotto

Butter Poached Lobster, Saffron, Heirloom Tomatoes, Leeks, Mascarpone

Grilled Hartley Ranch Filet Mignon

Smoked Gouda Potato Puree, Grilled Asparagus, Foie Gras Compound Butter

Grilled Five Spice Murray's Airline Chicken Breast

Herb Spaetzle, Salt Roasted Heirloom Carrots, Port Wine Reduction

Chef's Fish Selection

Baby Spinach, Forest Mushrooms, Blood Orange Buerre Blanc

Roasted Beet Gnocchi

Arugula, Gorgonzola, Sage Brown Butter

Grilled New Zealand Rack of Lamb

Rosemary Confit Fingerling Potatoes, Haricot Verts, Whole Grain Mustard Demi

Desserts

Tres Leches Cake

Macerated Strawberries, Chantilly Crème

Iron Bridge Signature Crème Brûlée

Chocolate Ganache, Mixed Berries

Buttermilk Panna Cotta

Honey Caramel, Fresh Berries

Absolute Chocolate

Madagascar Dark Chocolate, Scoop & Paddle Campari Sorbet, Dried Raspberries

Rosé Poached Pear

Berry Coulis, Scoop & Paddle Fennel Ginger Ice Cream

\$90.00 Per Person Plus Tax & Service Charge

Pre-Paid Reservations Required

Please Ask A Staff Member For More Details or Make [Reservations Online](#)