

The Iron Bridge Wine Co.

Valentine's Day
Thursday, February 14th, 2019

AMUSE

LAURA CHANEL CHEVRE CHEESECAKE

RED ONION JAM, MICRO CELERY

CHOICE OF APPETIZER

BRAVEHEART FARMS STEAK TARTARE

*FILET MIGNON, SHALLOTS, FOIE GRAS GANACHE,
PARMESAN CRISP, FRISEE, BALSAMIC MACERATED BLACKBERRIES*

BAKED OYSTERS

*MUSHROOM RAGOUT, BACON LARDONS,
TOASTED BREADCRUMBS*

MUSHROOM ARANCINI

TRUFFLE AIOLI, SHAVED PARMESAN

CHARRED SPANISH OCTOPUS

*BUTTER BEAN PUREE, SALSA CRIOLLA, CHANCACA SYRUP,
AJI AMARILLO AIOLI*

CHOICE OF SOUP OR SALAD

LOBSTER BISQUE

SAMBUCA CHANTILLY, MICRO GREENS

GOAT CHEESE SALAD

*MERRY GOAT ROUND GOAT CHEESE, ARUGULA, BEETROOT PUREE,
OLIVE TAPENADE, TOASTED WALNUTS, SHALLOT VINAIGRETTE,*

CHOICE OF ENTRÉE

BEEF SHORT RIB & GNOCCHI

*BRAISED SHORT RIB RAGOUT, PLANTAIN GNOCCHI, BABY ARUGULA,
SHAVED PECORINO*

CHEF'S FISH SELECTION

COCONUT RICE, DHAL SAUCE, CRISPY OKRA

GRILLED BRAVEHEART FARMS FILET MIGNON

*TILLAMOOK CHEDDAR & CHIVE POTATO PUREE, BROCCOLINI,
MUSHROOM BORDELAISE*

SEAFOOD RISOTTO

*TIGER SHRIMP, LITTLE NECK CLAMS, PRINCE EDWARD ISLAND MUSSELS,
SAFFRON. HEIRLOOM TOMATOES, LEEKS*

SMOKED TOFU

*HONEY ROASTED SWEET POTATOES, BABY SPINACH,
SHAVED PECORINO*

CHOICE OF DESSERT

CHOCOLATE CAPPUCCINO CHEESECAKE

OREO COOKIE CRUMB CRUST, CHANTILLY CREME, COCOA NIBS

POACHED PEAR

BERRY COULIS, SCOOP AND PADDLE FENNEL GINGER ICE CREAM

TRES LECHES CAKE

MACERATED STRAWBERRIES, CHANTILLY CREAM

RASPBERRY PANNA COTTA

MILK CHOCOLATE TUILE, FRESH BERRIES

IRON BRIDGE SIGNATURE CRÈME BRÛLÉE

CHOCOLATE GANACHE, FRESH BERRIES

\$90 PER PERSON PLUS TAX AND GRATUITY

PRE-PAID RESERVATIONS REQUIRED

