

The Iron Bridge Wine Co.

New Year's Eve – Wednesday, December 31st, 2025

CHOICE OF APPETIZER

TUNA & SALMON TARTAR

WINTER CITRUS SOY SESAME SAUCE,,SCALLION, AVOCADO
CITRUS, SESAME, SEAWEED, EDAMAME, AVOCADO

LOBSTER RAVIOLIS CHESAPEAKE

CRAB & SHERRY CREAM SAUCE

BEEF CARPACCIO

LEMON AIOLI, ARUGULA, PARMESAN, CAPERS

TOMATO CAPRESE

RED PEPPER HUMMUS, HEIRLOOM TOMATO, MOZZARELLA, PESTO

CHOICE OF SOUP OR SALAD

LOBSTER BISQUE

SHERRY

BEET & POACHED PEAR & GORGONZOLA SALAD

MIXED GREENS, GORGONZOLA, CANDIED PECANS, APPLE BUTTER VINAIGRETTE

CHOICE OF ENTRÉE

HOKKAIDO SCALLOPS

CAULIFLOWER PUREE, RADICCHIO & BALSAMIC PEARL ONIONS, HARICOT VERT, PANCETTA

ORA KING SALMON

SALMON BEURRE BLANC, SALMON BEURRE BLANC, COCONUT & MANGO WHITE RICE, VEGETABLE SUCCOTASH

LAMB CHOPS

WILD MUSHROOM RISOTTO, BEECH, KING TRUMPET, MALIBU CARROTS, CIPOLLINI BORDELAISE

SAFFRON RATATTOUILLE PASTA

LINGUINI, HEIRLOOM TOMATO, ZUCCHINI, EGGPLANT, SQUASH, SAFFRON TOMATO SAUCE

GRILLED 8oz FILET

ASIGAO CHEESE & TRUFFLE WHIPPED POTATOES, BROCCOLINI, CABERNET DEMI-GLACE

CHOICE OF DESSERT

CHEF'S CHEESE TASTING

SEASONAL CHUTNEY, HOUSEMADE MUSTARD

NYE WHITE CHOCOLATE TRIFLE

GRAND MARNIER MACERATED BERRIES, RUM SPONGE CAKE,
WHITE CHOCOLATE, CHANTILLY, PORT SYRUP DRIZZLE

IRON BRIDGE SIGNATURE CRÈME BRÛLÉE

CHOCOLATE GANACHE, MIXED BERRIES

SCOOP AND PADDLE SEASONAL SORBET SELECTION

HOUSEMADE BISCOTTI

PRE-PAID RESERVATIONS REQUIRED

\$109 PER PERSON PLUS TAX AND SERVICE

BEVERAGE SERVICE IS IN ADDITION TO BE CHOSEN ON THE NIGHT OF
CALL 410-997-3456 TO MAKE RESERVATIONS