

IRON GATE

OCTOBER 21, 2013

SEASONAL TASTES FROM OUR CHEF

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GARDEN

BABY BEETS – STRACCIATELLA – GREEN APPLE – HAZELNUT

KURI SQUASH CARMELLE – SAGE – ALMOND COOKIES

LOCALLY FORAGED MUSHROOMS – PEEWEE POTATO – BASIL PESTO

WATER

CHARRED SAVANNAH OCTOPUS – CAULIFLOWER – GRAPES - CURRY

EGG DOUGH TAGLIARINI – SEA URCHIN – FLORIDA LOBSTER
\$10 ADDITION

GARLIC CRUSTED FLUKE – CELERY VARIATIONS – LOCAL CLAMS – “DIPPY EGG”

PASTURE

VEAL SWEETBREADS – PATH VALLEY CARROTS – SWEET & SOUR

RAGU STUFFED CANNELONI – GRAYSON CREAM – GARLIC BREADCRUMBS

F.O.A. LAMB TASTING – SHELL BEANS – COLLARDS – HOUSE YOGURT

CHEESE

DOMESTIC VS IMPORTED SHEEP’S MILK CHEESE – ARCADIA HONEY – BABY
FENNEL

DESSERT

GIANDUJA TERRINE – HAZELNUT – CHOCOLATE SORBET – FRANGELICO CARMEL

MAPLE-BROWN BUTTER SEMIFREDDO – CRANBERRY – POACHED SECKLE PEAR