

# IRON GATE

OCTOBER 21, 2013

## SEASONAL TASTES FROM OUR CHEF

~

### 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

# IRON GATE

DINNER – OUTSIDE – AUTUMN

## BREADS & PIES

HOUSE FOCACCIA WITH GRAPES, KALAMATA OLIVE & SAGE  
SAVORY HEARTH-BAKED CRACKERS & OUR SOURDOUGH WITH 3 DIPS -  
PARSLEY, SPICY FETA & BLACK OLIVE

CRISPY PARMESAN FRITTERS, “RED APRON” SALAMI, STRACCIATELLA &  
CHERRY TOMATO MARMALADE

GRILLED COUNTRY BREAD, CHARRED BROCCOLI, ANCHOVY & WHIPPED  
RICOTTA

## APPETIZERS

“RED APRON” & HOUSE MADE CHARCUTERIE BOARD, PICKLES &  
MUSTARDS

ROASTED OLIVE TRIO, CALABRIAN CHILI, GARLIC & SHAVED LEMON 7

CHARRED SAVANNAH OCTOPUS, SQUID INK & FRESH SHELL BEAN SALAD

S&S KURI SQUASH, BURRATA CHEESE, “RED APRON” LONZA & PATIO SAGE

CRISPY OLIVE OIL POACHED JERUSALEM ARTICHOKEs, GARLIC & HOUSE  
YOGURT

PESTO ROASTED PORTABELLO MUSHROOMS, PINENUTS & CRISPY BASIL

WARM IMPORTED HALLOUMI, AGED PROVOLONE & SESAME FETA WITH  
SWEET & SOUR VARIATIONS

OAK GRILLED PORK BELLY, FORAGED MUSHROOMS, OLIVE OIL POTATO &  
MEADOW CREEK GRAYSON

BAKED CHINCOTEAGUE OYSTERS, SAVOY SPINACH, SHREDDED PHYLLO &  
KEFALOTIRI CHEESE

LOCAL BEETS EVERY WAY, HOUSE YOGURT, DILL, WALNUTS & BARLEY  
CROUTONS

## PASTA

“GUITAR” CUT SPAGHETTI, CRUSHED PLUM TOMATO, GARLIC & TORN  
BASIL

ROTISSERIE CHICKEN & FENNEL SAUSAGE CANNELONI, BABY SPINACH &  
FRESH RICOTTA

WILD NETTLE BIGOLI, SHAVED GARLIC, CHILIES & KENT ISLAND CLAMS

SMOKED POLENTA & CHICKEN LIVER TORTELLINI, SAGE & ROASTED  
GRAPES

EGG & DILL GREMELLI, BRAISED LOCAL RABBIT, 2 MUSTARDS & OLIVES

SAFFRON GNOCCHI SARDA, SQUID, MUSSELS & SWORDFISH

## ROTISSERIE & GRILL

ALL ITEMS SERVED WITH WARM FOCACCIA & SEASONAL ACCOMPANINMENTS

WHOLE ANIMAL ROTISSERIE OF THE NIGHT

MAINE JUMBO DIVER SCALLOPS

RUSTIC HOUSE MADE PORK SAUSAGE WITH SYROS FENNEL SEEDS

OAK GRILLED DRY AGED MARYLAND PORTERHOUSE FOR 2

CHARCOAL GRILLED CAROLINA SWORDFISH STEAK