

IRON GATE

Valentine's Day Dinner *February 14, 2023*

FIRST



OUR DAILY FOCACCIA
GOLDEN POTATO | LEMON THYME
AGED PROVOLONE

CARA CARA ORANGE
SUMAC RED ONION | BASIL
CASTELVETRANO OLIVES

CHARRED AVOCADO
WATERCRESS | POMEGRANATE | RADISH
YOGURT GREEN GODDESS

NEW FRONTIER BISON CARPACCIO
ANCHOVY | CRISPY CAPERS | FRICO
BLACK PEPPER

BATTER FRIED HALLOUMI
TREVISO | MINT | LOCAL HONEY
CHARRED LEMON

WARM STUFFED DATES
BAY BLUE CHEESE | GEORGIA OLIVE OIL
SEA SALT

SMOKED COD "BACCALA"
BEETROOT | HORSERADISH
SEVRUGA CAVIAR

SECOND



SHELLFISH "YOUVETSI"
FENNEL | SAFFRON | DILL
SQUID INK

WHOLE WHEAT SPELT FLATBREAD
CHILI FLAKES | OREGANO
PECORINO SARDO

THIRD



7-HILLS BEEF "STIFADO"
STRIP LOIN | SHORT RIB | CHARRED CIPOLLINI
FRIED ROSEMARY | BLACK WINTER TRUFFLE

GOLDEN POTATO KEFTEDES
CHARRED LEEKS | ST. MALACHI CHEESE
BLACK GARLIC AIOLI

FOURTH



PISTACHIO FINANCIER
YOGURT | TOASTED COCONUT | FLORIDA CITRUS

HAPPY VALENTINE'S DAY!
CHEF ANTHONY CHITTUM