

# IRON GATE



## • SUMMER RESTAURANT WEEK 2026 •

65 per person | select one from each course

optional curated wine pairings | 35

À LA CARTE AVAILABLE AS NOTED

### • DINNER •

..... I .....

TOMATO AND WATERMELON SALAD *sesame feta, cider shallots, arugula puree*

PATH VALLEY TOMATO PANZANELLA *fresh goat cheese, pickled red onion, caper, focaccia croutons*

GRILLED “SCAMPI” *sourdough, white wine, fresh herbs, garlic*

#### A LA CARTE

FOCACCIA *assorted summer squash, roasted garlic, smoked mozzarella - 15*

..... II .....

GNOCCHI ALLA NORMA *roasted eggplant, mozzarella, parmesan, ig blue basil*

WOOD GRILLED AMISH CHICKEN BREAST *summer vegetable fricassee, dill, garlic scrippelle, avgolemono*

GRAPE LEAF ROASTED COD *lemon salmoriglio, pickled chili, pistachio, shaved fennel salad*

..... III .....

OUR “CHEESECAKE” *phyllo crisp, mint, stone fruit variations*

BITTERSWEET CHOCOLATE BUDINO *hazelnuts, shortbread crumble, sea salt, chantilly cream*

DUO OF ARTISANAL CHEESE *raisin nut bread, candied nuts, house preserves*

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CHEF DE CUISINE JAMES ROBINSON / GENERAL MANAGER JUSTIN TEW

TWENTY PERCENT GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS