



IRON GATE

• SUMMER RESTAURANT WEEK MMXXV •

65 per person | select one from each course

à la carte available as noted

• DINNER •

..... I

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

IMPORTED STRACIATELLA *pepperonata, salsa verde, sourdough crostini*

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

A LA CARTE

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

..... II

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

NEW FRONTIER BISON FLANK *filet beans, pee wee potatoes, pine nut pesto*

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

A LA CARTE

HEARTH ROASTED 1½ POUND MAINE LOBSTER *heirloom tomato, chili, squid ink capellini* - 65

..... III

OUR “CHEESECAKE” *cardamon granola, chocolate 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 DARIAN McCrary

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