The Iron Bridge 🖓 Wine Co.

Valentine's Day

Saturday, February 14th, 2015

Seatings Available At 6:00pm/6:30/7:00/8:15/8:45/9:30

AMUSE

DUCK CONFIT TARTLET

POACHED PEAR, GOAT CHEESE

CHOICE OF APPETIZER

CREAM OF CRAB SOUP

LUMP CRAB, SHERRY

CRISPY OYSTERS

BACON AIOLI, OVEN-DRIED TOMATO, BIBB LETTUCE

LOBSTER DUMPLINGS

SHAVED RADISH, COCONUT-LIME CHILI BROTH

CRISPY PORK BELLY

SWEET POTATO SPICED PECAN HASH, POMEGRANATE PORK JUS

SALAD COURSE

ROASTED ASPARAGUS SALAD

ARUGULA, RED GRAPES, SHALLOT COMPOTE, FETA CHEESE, SHERRY VINAIGRETTE

CHOICE OF ENTRÉE

BRAISED SHORT RIB

CELERIAC PUREE, CRISPY SHALLOTS, WATERCRESS

PAN-ROASTED MAPLE LEAF FARMS DUCK BREAST

ASIAGO POLENTA, SWISS CHARD, FIG BLACKBERRY CHUTNEY

SEARED SEA SCALLOPS

CHORIZO GRITS, TOMATO JAM, OLIVE OIL-POACHED FENNEL

GRILLED CREEKSTONE FARMS FILET MIGNON

POTATO LORRAINE, MUSHROOMS, BORDELAISE, BABY CARROTS

BUTTER-POACHED LOBSTER

CREAMED LEEK RISOTTO, TOMATO CONCASSE, AGED PARMESAN

BABY BOK CHOY STIR FRY

SESAME SEED SPÄTZLE, RED PEPPER CARDAMOM CARROTS, NAPA CABBAGE, SMOKED TOFU, GINGER-GARLIC GLAZE

CHOICE OF DESSERT

JUST CHOCOLATE

CHOCOLATE DIPPED LONG-STEM STRAWBERRY, CHOCOLATE CRISP PÂTÉ, CHOCOLATE ICE CREAM

RED VELVET CAKE

CREAM CHEESE FROSTED, RASPBERRY SORBET, TOASTED COCONUT

APPLE CRISP

CINNAMON OATS, VANILLA BEAN ICE CREAM, SALTED CARAMEL

VANILLA CRÈME BRÛLEÉ

CHOCOLATE GANACHE