

The Iron Bridge Wine Co.

New Year's Eve - December 31st, 2014

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

See A Staff Member For Details

AMUSE

GOAT CHEESE TRUFFLE

POMEGRANATE GELÉE, ROASTED FIGS

CHOICE OF APPETIZER

LOBSTER BISQUE

TUNA TARTARE

SMASHED AVOCADO, GINGER, CILANTRO, THAI CHILI, SCALLION KIMCHEE, WONTON

BLUE POINT OYSTERS

CRANBERRY MIGNONETTE, PASSION FRUIT GRANITA

LAMB PIROGIES

CARAMELIZED ONIONS, BACON LARDONS

BONE MARROW CUSTARD

WHITE TRUMPET MUSHROOMS, BUTTERMILK ONION RING

SALAD COURSE

PEAR & BLUE CHEESE SALAD

ARUGULA, ENDIVE, BOSCH PEAR, BUTTERMILK BLUE CHEESE, PARSNIP CHIPS, MAPLE VINAIGRETTE

CHOICE OF ENTRÉE

VANILLA BUTTER POACHED LOBSTER

DILL BRAISED BABY CARROTS, POTATO RÖSTI

GRILLED CREEKSTONE FARMS FILET MIGNON

LOBSTER CANNELLONI, BROCCOLINI, BÉARNAISE

STUFFED ANAHEIM PEPPER

OLIVES, TOMATOES, ZUCCHINI, SQUASH, ORZO, CARROT HONEY PUREE, BALSAMIC PEARLS

ROASTED HALF DUCK

ACORN SQUASH, FINGERLING POTATOES, MADEIRA DUCK JUS

PAN-ROASTED HALIBUT

ROASTED BEET COUSCOUS, BABY KALE, JUMBO LUMP CRAB, CHORON SAUCE

CHOICE OF DESSERT

JUST CHOCOLATE

BACON CRISP TRUFFLE, PATÉ, CHOCOLATE ICE CREAM

DOUGHNUT BREAD PUDDING

VANILLA BEAN ICE CREAM, SEA SALT CARAMEL

BUTTERSCOTCH PANNA COTTA

RASPBERRY, WHITE CHOCOLATE

VANILLA CRÈME BRÛLÉE

CHOCOLATE GANACHE

\$85.00 PER PERSON

PLUS SALES TAX, GRATUITY & BEVERAGE SERVICE

PRE-PAID RESERVATIONS ARE REQUIRED

ironbridgewines.com