



IRON FORGE INN

JUNE 7TH & 8TH, 2024

OUTDOOR DINING
ON THE
STONE GARDEN PATIO

APPETIZERS FOR THE TABLE

GOAT CHEESE & STRAWBERRIES
LOCAL GREENS, AGED BALSAMIC

POACHED SHRIMP
DIPPING SAUCES
CHILI & LEMON, REMOULADE, TRUFFLE SOY

MAIN COURSE FOR THE TABLE

COD & MUSSELS
TOMATO & SHELLFISH BROTH, GARLIC BAGUETTE
SPICE & COFFEE RUBBED SLOW COOKED BEEF ROAST
GREEN CHILI & ONION RAGOUT

WARM NEW POTATOES
SCALLION, GRAIN MUSTARD, OLIVE OIL

DESSERT FOR THE TABLE

BERRY COBBLER
SPICED CREAM

MINI CHOCOLATE & ALMOND TARTS