



IRON FORGE INN

MAY 31ST & JUNE 1ST, 2024

HORS D'OEUVRES & SPARKLING WINE ON THE STONE GARDEN PATIO

ARTISANAL CHEESES, CRACKERS, OLIVES

SALMON CRUIDO, LIME, CHILI, BASIL

MINI CREPE WITH TRUFFLE & SWEET PEA

WHITE GAZPACHO, POACHED SHRIMP

A TOAST TO THE EVENING WITH A COMPLIMENTARY GLASS OF SPARKLING WINE

DINNER MENU

SEARED DIVER SCALLOPS

CAULIFLOWER PUREE, CAPERS & CURRANTS

LABELLE FARM DUCK PROSCIUTTO

DUCK MOUSSE CRACKER, PICKLED GRAPES

PETITE BEEF FILET

GNOCCHI, BEEF RAGOUT, PINOT NOIR GLACE

CAMEMBERT & CHERRIES

BALSAMIC GLAZED ALMONDS, BABY GREENS IN LEMON OIL

STRAWBERRY & RHUBARB CONSOMMÉ

BUTTERMILK PANNA COTTA, CANDIED ORANGE

SPICED CHOCOLATE TRUFFLES FOR THE TABLE