



VALENTINE'S DAY AT IRIS

February 14, 2017

# MENU

Please select one item for each course.

**1<sup>st</sup>**

Petite wild boar osso buco, crispy Anson Mills grits cake, port Dijon jus  
Roasted apple and parsnip bisque, gingered crème fraîche, garam masala pepitas  
Grilled pear salad, herbed ricotta crostini, walnuts, baby greens, pear cider vinaigrette

**2<sup>nd</sup>**

Pepper-seared beef tenderloin, zinfandel blackberry reduction,  
Rogue River "Caveman" Blue cheese, herbed onion rings, speckwilted  
balsamic Tuscan kale, chive and sour cream whipped Yukon potatoes  
Locally raised, all natural tandoori-roasted chicken breast, cilantro mint yogurt,  
garlic cauliflower, beluga lentils  
Fennel pollen-seared North Carolina black grouper, lobster velouté sauce,  
asparagus, thyme-roasted potatoes  
Butternut squash and chanterelle gratin, sage, aged Crotonese cheese,  
sweet and spicy fried Brussels sprouts

**3<sup>rd</sup>**

Cheese board, baguette, dulce de membrillo,  
Cypress Grove "Humboldt Fog," Goat Lady Dairy "Lindale Gouda,"  
Sweet Grass Dairy "Green Hill Camembert," Rogue River "Caveman" Blue  
Grapefruit mint sorbet  
Field greens salad, herb shallot vinaigrette

**4<sup>th</sup>**

Dark chocolate macadamia nut tart, mascarpone Grand Marnier ice cream  
Meyer lemon-thyme pudding cake, blueberry compote, almond croquant  
White chocolate passion fruit cheesecake, gingersnap crust,  
passion fruit caramel sauce



Alcohol, gratuity, and tax are not included.  
Eighteen percent gratuity will be added to your final bill.  
No discounts applicable.



North Carolina Museum of Art