

# IRON GATE



## DESSERT

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CARROT CAKE SUNDAE 10  
*cinnamon mascarpone, kataifi, black walnut gelato*

CRISPY GREEK YEAST DOUGHNUTS 6  
*orange blossom syrup*

FLOURLESS CHOCOLATE BROWNIE 10  
*tahini cream, sesame praline, grape sorbet*

GOLDEN RUM BUDINO 10  
*milk chocolate, tomato-fig jam, buckwheat crumb*

ICE CREAMS, SORBETS & GRANITAS 7



## CHEESE

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CRAWFORD  
*unpasteurized, cow's milk, goshen, new york*

SEVEN SISTERS  
*pasteurized, cow's milk, coatesville, pennsylvania*

KEFALOGRAVIERA  
*pasteurized, sheep's milk, crete, greece*

CAYUGA BLUE  
*pasteurized, goat's milk, interlaken, new york*

ROUSSAS FETA  
*pasteurized, sheep & goat's milk, almyros, greece*

HARVEST MOON  
*pasteurized, cow's milk, goshen, new york*

*each 4 / three for 11 / four for 14 / six for 20*

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ADDITIONAL ACCOMPANIMENTS 2 each  
*seasonal mostarda, fennel seed crackers,  
candied walnuts, pickled vegetables, local honeycomb,  
salt roasted almonds*



## DIGESTIFS

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DOWS 20-YEAR TAWNY PORT 15  
*douro, portugal*

2010 GAVALAS, VIN SANTO 16  
*santorini, greece*

2011 BARBOURSVILLE PAXXITO 14  
*virginia, usa*

AMARO AVERNA 11  
*sicily, italy*

VECCHIO AMARO DEL CAPO 10  
*calabria, italy*

RAKOMELO 10  
*crete, greece*

TRADITIONAL GREEK COFFEE 6  
*bitter, semisweet, medium, and sweet*

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*Executive Chef Anthony Chittum  
Pastry Chef Paola Velez*