

# IRON GATE



## DESSERT



CRISPY GREEK YEAST DOUGHNUTS 6  
*orange blossom syrup*

MILK CHOCOLATE SEMIFREDDO 10  
*charred pineapple, cashews, dark chocolate ganache*

MEYER LEMON PANNA COTTA 10  
*shortbread, rosemary, toasted meringue*

*Executive Chef Anthony Chittum  
Pastry Chef Jillian Fitch*



## CHEESE



MORE BEER  
*unpasteurized, cow's milk, long valley, new jersey*

FOOL'S GOLD  
*pasteurized, cow's milk, rougemont, north carolina*

OLD MAN HIGHLANDER  
*unpasteurized, cow's milk, honedale, pennsylvania*

ST. MALACHI  
*pasteurized, cow's milk, coatesville, pennsylvania*

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

PRINCE GEORGE'S BLUE  
*unpasteurized, cow's milk, brandywine, maryland*

*each 4 / three for 12 / four for 14 / six for 20*

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



## DIGESTIFS



DOWS 20-YEAR TAWNY PORT 16  
*douro, portugal*

2010 GAVALAS, VIN SANTO 18  
*santorini, greece*

2013 PLANETA, "PASSITO DI NOTO" 15  
*sicily, italy*

HOUSEMADE 'CELLO 10  
*1734 n street nw, usa*

DON CICCIO FIGLI AMARO LUNA 12  
*dc, usa*

RAKOMELO 10  
*crete, greece*

SOUTHERN ITALIAN AMARO FLIGHT 15  
*amaro dell'etna, borsci, caffo veccio del capo*