

Iris
Lunch Menu

Prix Fixe
20

Baby Octopus Salad
wild arugula, fennel, grapefruit, banyuls vinaigrette

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**Monkfish**  
*cioppino broth, mussels, yu choy, aioli toast*

~~ or ~~

**Pork Tenderloin From Fudge Farms**  
*wrapped in house cured bacon, with roasted peppers, rosemary gratin potatoes*

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Sorbet
flavor of the day, orange sugar cookie

A la Carte

First

Sunchoke and Cauliflower Soup	8
<i>Parmesan crisp</i>	
Arugula Salad	6
<i>pickled sweet onions, roasted peppers, Nicoise olives, goat cheese, red wine vinaigrette</i>	
Mussels	7
<i>coconut curry, root vegetable chips</i>	
Gulf Shrimp	8
<i>chilled, green papaya salad, peanuts, Vietnamese herbs</i>	
Sea Scallop	9
<i>Vietnamese greens, grapefruit butter</i>	
Pork Belly from Fudge Farms	8
<i>ciabatta bruschetta, sugar snap peas, mizuna, poached egg</i>	

Main

Flounder	16
<i>baby bok choy, wasabi tobiko, Thai basil butter</i>	
Poussin (young chicken)	11
<i>rosemary gratin potatoes, roasted garlic, yu choy</i>	
Duck Confit Salad	10
<i>baby greens, baby beets, sugar snap peas, sherry vinaigrette, Parmesan</i>	
Lamb Tenderloin Salad	11
<i>wild arugula, Persian cucumbers, grape tomato, coriander-crème fraiche dressing</i>	
Steak Salad	12
<i>grilled skirt steak, mizuna, walnuts, goat cheese, pickled sweet onions, red wine vinaigrette</i>	
Gnocchi	11
<i>baby vegetables, grape tomatoes, pesto cream, Parmesan</i>	