

# Iron Rose



## Tasting Menu

Originally opened in 1853, the legendary Pink Hotel on the corner of Queen and Meeting Streets has seen many chapters of the city's rich history. As we celebrate our 170th Milestone Anniversary, taste historically inspired dishes that pay homage to the original dining menu of the hotel in the 1800s.

Your selection from each course for \$48 per person

### AMUSE-BOUCHE

THE RELISH TRAY — Local Easter Egg Radishes, Pickled Okra, Golden Beet Remoulade

### STARTERS

“MOCK” TURTLE SOUP — Sweet Pea & Asparagus Velouté, Pistachio “Turtle”

OYSTERS “VOL AU VENT”\* — Smoked Oysters, Gruyere, Puff Pastry, Parsley Cream

VEAL TONGUE TERRINE — Pickled Candy Striped Beets, Fresh Horseradish, Soda Bread Crisps

CRAB GRATIN A LA CREOLE — Local Blue Crab, Cognac, She Crab Sauce

### ENTRÉES

ROASTED DUCK BREAST\* — Turnip Gratin, Plum Wine-Orange Sauce

VENISON LOIN EN CROUTE\* — Celery Purée, Black Trumpet Mushrooms, Cranberry Conserve

BRAISED LEG OF LAMB — Boiled Macaroni & Cheese, Sweet Potatoes, Caper Sauce

GRILLED WHITE SHRIMP — Local Gold Rice Pilaf, Almond Sauce

### DESSERTS

LAFAYETTE CAKES — Gingerbread Cakes with Spice Roasted Plums and Vanilla Chantilly

BREAD PUDDING — Brioche, Raisins, Warm Vanilla Sauce

LADY CAKES — Almond Pound Cake with Rosewater Macerated Strawberries

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Iron Rose

Charleston S.C.

## MILLS HOUSE



### Gentlemen's Ordinary.

Sunday, Jan. 29, 1860.

#### SOUP.

Green Turtle

#### FISH.

Baked Shad, Madeira sauce

#### BOILED.

|                          |        |                            |
|--------------------------|--------|----------------------------|
| Ham                      | Tongue | Leg of Mutton, caper sauce |
| Corned Beef and Cabbage  |        | Chicken, celery sauce      |
| Round of Beef, a la mode |        | Corned Pork with spinage   |

#### RELISHES.

Lettuce Pickles Radishes etc

#### ENTREES.

Oyster Vol-au-Vont, sauce Poulette  
Puff Fritters, orange flavor  
Hashed Venison, en croustade  
Escalloped Shrimps, sauce Almand  
Boiled Macaroni, cream sauce  
Veal Cutlets, breaded, a la Maitre d'Hotel  
Compte of Pidgeons, with small onions  
Stewed Crabs, a la Creole

#### ROAST.

|                   |                 |                               |
|-------------------|-----------------|-------------------------------|
| Beef              | Chickens        | Baked Ham, Champagne sauce    |
| Mutton            | Blackhead Ducks | Loin of Veal                  |
| Pig, Giblet sauce | Turkey          | Venison, with cranberry jelly |

#### VEGETABLES.

|                                 |                      |                 |                |
|---------------------------------|----------------------|-----------------|----------------|
| Baked and Mashed Irish Potatoes | Boiled Onions        | Beets           | Mashed Turnips |
| Rice                            | Baked Sweet Potatoes | Boiled Parsnips | Spinage        |

#### PASTRY.

|                           |                       |                 |
|---------------------------|-----------------------|-----------------|
| Bread Pudding, cold sauce | Mince, and Apple Pies | Charlotte Russe |
| Lafayette Cakes           | Vanilla Ice Cream     | Lady Cakes      |

#### DESSERT.

Apples Oranges Nuts Raisins etc

"The" Pioneer Steam Presses of James & Williams, 16 State Street.