



IRONWOOD AMERICAN KITCHEN IS AN ESTABLISHMENT WHICH CELEBRATES AMERICAN CUISINE WHILE BRINGING ARIZONA AGRICULTURE TO THE FOREFRONT OF EVERY DISH. WE PARTNER WITH FARMERS AND ARTISANS ACROSS THE STATE TO BRING YOU THE SEASON'S FINEST ORGANIC PRODUCE, DAIRY, MEAT AND AUTHENTICALLY CRAFTED BEVERAGES. WHETHER SEEKING TO SATISFY DAILY CRAVINGS OR INDULGE IN A CULINARY ADVENTURE, OUR CHEFS INVITE YOU TO DISCOVER THEIR UNIQUE LOCAL INSPIRATIONS SHOWCASED THROUGHOUT THE MENU.

LOCATION

**FAIRMONT SCOTTSDALE PRINCESS
7575 E PRINCESS DR
SCOTTSDALE, AZ 85255
TEL: 480.585.7300**

**EXECUTIVE CHEF
JASON ALLEN**

**GENERAL MANAGER
KARMA TSEPAL**

PRIVATE DINING MENU 2018



IRONWOOD
AMERICAN KITCHEN

established 2013

RISE AND SHINE
TWO COURSE PLATTED
BREAKFAST - \$26 PER PERSON

FIRST COURSE

Fruit Platter for the Table

seasonal melon, fresh berries, local sundried fruit,
breakfast pastries

SECOND COURSE
CHOICE OF

American Breakfast

two eggs any style, herbed potato, artisan bread,
choice of bacon, ham or sausage

Local Omelet

chorizo, cheddar, pico de gallo, passilla chile,
caramelized onion, cilantro chimichurri

Gravlax Flatbread

cultured cream, shaved red onion, green tomato
preserve, caper, dill, farm egg

FARM HOUSE FAVORITES
TWO COURSE PLATTED
BREAKFAST - \$32 PER PERSON

FIRST COURSE
CHOICE OF

Whipped Yogurt Parfait

mesquite honey, flax seed tuile, granola, berries

Continental

house made ancient grain bar, seasonal fruit,
whole food smoothie

SECOND COURSE
CHOICE OF

Eggs Benedict

poached eggs, canadian bacon, house-made
english muffin, hollandaise, herbed potato

Chicken Sopes

house pulled chicken, poached farm eggs, masa
cake, cabbage, crema, pico de gallo, cotija, cilantro

Arizona Farm Omelet

hickman's egg whites, green garlic, crow's dairy
chevre, steadfast farms greens, abby lee tomato

IRONWOOD BREAKFAST

BUFFETT - \$39 PER PERSON (Minimum 35 PPL)

FROM THE PANTRY

Hayden Mills Whole Oats

goji berry, dried apricot, pepita, shaved coconut,
almond butter

Fruit Platter

goji berry, dried apricot, pepita, shaved coconut,
almond butter

Chia Seed Pudding

almond milk, vanilla granola, nutella, crispy honey,
banana pudding

HAND CRAFTED FAVORITES

American Breakfast Staples

- fluffy scrambled eggs
- herbed yukon gold potato
- honey-cured bacon
- pork sausage

Ironwood Sammy

english muffin, farm eggs, bacon, aged cheddar,
spicy mayo

Brioche French Toast

fresh berries, powdered sugar dust, maple syrup



TWO COURSE PLATED

LUNCH- \$35 PER PERSON

FIRST COURSE

Ironwood Wedge

baby iceberg, blue cheese, avocado, HB egg, cucumber, shaved carrot, tomato, bacon lardon, herbal vinaigrette

SECOND COURSE CHOICE OF

Quinoa Lettuce Cup

red Incan quinoa, crisp carrot, pulled chicken, butter lettuce, pesto aioli

Double Stack Burger

american cheese, pickle, tomato, red onion, shaved lettuce, 1000 island, sauce, seeded bun

Pork Pozole

fire roasted salsa verde, jalapeno, purple corn hominy, shaved onion, sour cream, lime, cilantro



THREE COURSE PLATED

LUNCH - \$45 PER PERSON

FIRST COURSE CHOICE OF

Buttermilk Fried Chicken

crispy chicken, spicy mayo, i'toi scallion slaw, benne

Chicken and Dumpling Soup

AZ durum pasta, pulled chicken, roasted vegetables, rosemary

Caesar Salad

little gem lettuce, shaved celery, parmesan, cracked pepper, focaccia crisp, house caesar

Charred Carrots

ras al hanout spiced, whipped feta, toasted pine nuts, picked herbs

SECOND COURSE CHOICE OF

BLT

roasted garlic, tomato, honey cured bacon, rocket lettuce, mozzarella, stone bread

Pulled Chicken Flatbread

roasted garlic, apricot jam, arugula, pickled onion, crow's dairy chevre

Corned Beef & Cabbage

house corned beef, charred cabbage, pickled mustard, celery seed aioli, swiss, rye

Pot Roast Melt

Lamb Chopper cheese, fontina, red wine onion jam, baby kale, garlic aioli, ciabatta bread

THIRD COURSE

Dessert Trio

seasonally selected by Executive Pastry Chef

THREE COURSE PLATED
DINNER - \$55 PER PERSON

FIRST COURSE
CHOICE OF

Charred Carrots

ras al hanout spiced, whipped feta, toasted pine nuts, picked herbs

Caesar Salad

little gem lettuce, shaved celery, parmesan, cracked pepper, focaccia crisp, house caesar

Hummus

local olives, crispy chickpeas, heirloom vegetables, crisp stone bread

SECOND COURSE
CHOICE OF

The Burger

brisket chuck blend, nuskie's bacon marmalade, rogue smokey bleu, rocket lettuce

Pulled Chicken Flatbread

roasted garlic, apricot jam, arugula, pickled onion, crow's dairy chevre

Seared Salmon

spring radish, kamut wheat berries, preserved lemon, rocket lettuce, chimichurri

THIRD COURSE

Dessert Trio

seasonally selected by Executive Pastry Chef

THREE COURSE PLATED

DINNER - \$69 PER PERSON

FIRST COURSE CHOICE OF

Purple Barley Corn Fritter
charred corn relish, spring peas, herbed quark,
house milled barley

Ironwood Wedge
AZ durum pasta, pulled chicken, roasted
vegetables, rosemary

SECOND COURSE CHOICE OF

Oven Roasted Chicken
sautéed steadfast farm greens, Hayden Mills
parmesan grits, chicken jus

Braised Short Rib
goat cheese whipped potato, charred squash
succotash, english peas, tomato

Seared Salmon
spring radish, kamut wheat berries, preserved
lemon, rocket lettuce, chimichurri

THIRD COURSE

Dessert Trio
seasonally selected by Executive Pastry Chef

THREE COURSE PLATED

DINNER - \$89 PER PERSON

FIRST COURSE CHOICE OF

Whipped Ricotta Toast

heirloom tomato, olive oil, charred eggplant chive blossom, crostini

Southwest Cabbage Chop Salad

drumhead cabbage, bacon, black bean, sweet corn, tomato, pepita, scallion, chipotle buttermilk dressing

Black Kale Salad

crow's dairy chevre, black kale, minted peas, shaved fennel, yogurt dressing

SECOND COURSE CHOICE OF

Artichoke Flatbread

parmesan, red onion, Calabrian chili, pistachio gremolata

Mussels

chorizo, fennel, roasted garlic aioli, charred tomato, toasted stone bread

Hummus

local olives, crispy chickpeas, heirloom vegetables, crisp stone bread

THIRD COURSE CHOICE OF

Spring Pea Cavatelli

hayden mills durum wheat, roasted pork belly, oven dried tomato, pea shoots

Herb Crusted Pork Tenderloin

bacon, shell bean ragout, spring onion, mustard jus

Pan Seared NY

whipped potato, foraged mushrooms, béarnaise emulsion, peppercorn gastrique

Halibut

ramp pesto, fregola, roasted squash, gazpacho consommé

FORTH COURSE

Dessert Trio

seasonally selected by Executive Pastry Chef