



**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.**

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**LOCATION**

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

**EXECUTIVE CHEF  
JASON ALLEN**

**GENERAL MANAGER  
KARMA TSEPAL**

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**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