



Restaurant Iris Sample Weekday Menu

Please call us at (901) 590-2828 for the latest updates

to begin

pan seared tennessee foie gras , green apple puree, cider gastrique	16
gulf oysters cooked three ways: fried, polo, and “bread pudding”	15
lobster “ knuckle sandwich ” with tarragon and tomatoes	18
veal sweetbreads and dumplings: gnocchi, mushroom, fennel, super chicken jus	13
rod bailey’s raviolo with brown butter and mushrooms	18
salad of brussels sprouts , allen benton’s bacon and sherry	10
local arugula, roasted candy beet salad, feta, honey vinaigrette	11
salad of pumpkin and pumpkin seeds, local goats cheese, serrano ham, maple vinaigrette	7

to continue

shrimp , delta grind grits, andouille and tomato	27
american kobe short rib , roasted poblano grits, charred tomatillo salsa	33
seared moullard breast , death valley shrimp and duck jambalaya, sauce persillade	32
“ surf and turf ” of new york strip stuffed with fried oysters and blue cheese	39
pan seared alaskan halibut , local butternut squash, braised leeks, vermouth	34
hand dived scallops , celery root, grapefruit, gremolata	31
seared gulf redfish ponchartrain, crawfish, green onion risotto	30
grilled lamb loin, glazed sweet onions, eggplant, minted tomato jus	36

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five course tasting menu

available Monday-Thursday only

put yourself in our hands; or tell us about your likes, aversions, allergies
and how adventurous you would like your meal to be

one-hundred-five dollars with wines paired nightly by jeff frisby
seventy-five dollars without wines

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chef de cuisine: kimberly guthrie