

November 23, 2023

STONEHOUSE

THANKSGIVING DINNER

adults \$79++ | children \$30++

make a reservation

appetizer

choice of

Roasted Pumpkin Soup

pumpkin seed oil, crème fraiche, pepitas

Marinated Beet Salad

blood orange, shaved fennel, hazelnuts, chervil

Maddy's Caesar

baby gem lettuce, radish, pecorino,
za'tar croutons

Shrimp Cocktail

salsa rosa, smoked paprika, lemon
+ \$7 enhancement

entree

choice of

Roasted Organic Turkey

traditional giblet gravy, cranberry sauce

Lasagna

homemade pasta, three meat sauce,
24 months parmigiano reggiano cheese, chili

Hearth Roasted Salmon

charred scallion vinaigrette, pea shoots, vin blanc

Short Rib

bordelaise, crispy shallots

Whole Roasted Cauliflower

coconut yogurt, quinoa, kale

sides

served family style

Traditional Sausage Stuffing

Aligot Potato Puree

Maple Candied Sweet Potato

Lemon Herb Roasted Carrots

Brussels Sprouts

dessert

choice of

Bread Pudding

fig compote, warm spices, creme anglaise

Pumpkin Cheesecake

cranberries, almond crumble

Honey Crisp Apple Tarte Tatin

salted caramel, vanilla ice cream

Taste of Chocolate



Executive Chef, David Drake



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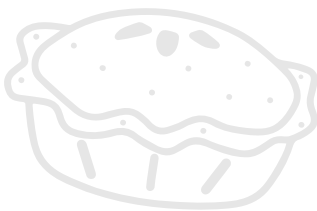
featured wines

by the bottle

Pierre Gimonnet & Fils, Brut, Belles Annees Blanc de Blancs, Champagne 1er Cru, NV	\$99
Dönnhoff, Tonschiefer, Riesling Trocken, Nahe, 2022	\$65
La Caña, Navia, Albariño, Rías Baixas, 2021	\$75
Domaine Hippolyte Reverdy, Sancerre, 2022	\$85
Chateau Thivin, Reverdon, Brouilly, Beaujolais, 2021	\$70
Elvio Cogno, Bricco dei Merli, Barbera d'Alba, 2021	\$80

specialty cocktails

Harvest Spritz	\$16
apple brandy, amontillado sherry, dry vermouth, cranberry-apple shrub, lemon, cider, prosecco	
Apple of my Pie	\$17
dry gin, pommeau de normandie, amaro, spiced pumpkin, lemon, egg white	
Thanksgiving Bell	\$15
mezcal, aperol, maraschino liqueur, lime, cranberry-cinnamon syrup	



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A *Landmark* THANKSGIVING