

STONEHOUSE

new year's eve 3-course *dinner*

make a reservation



appetizer

choice of

Chestnut Soup

celeriac purée, roasted hazelnuts, aged balsamic

Crab Cake Salad

boston bibb, shaved vegetables, remoulade

Maddy's Caesar

little gem, red endive, radish, spiced pita, parmesan

Beef Carpaccio

eggplant, capers, sheep's yogurt, sourdough

Baked Oyster

paddlefish roe, butter-champagne leeks, savory crumble

entrée

choice of

Roasted Heirloom Cauliflower

pomegranate, saffron, affillia cress

Salmon Pavé

papas bravas

Diver Scallops

black trumpet mushroom, butternut squash, brown butter emulsion

Duck ala Orange

*parsnip purée, black rice, shaved brussels sprouts,
orange-spice reduction*

28-Day Dry Aged NY Strip

*potato pavé, creamed spinach, port reduction
+\$12 enhancement*

Short Rib Bourgeon

truffled white polenta, root vegetable, pearl onion, spinach

dessert

choice of

Taste of Chocolate

cremeaux, white chocolate bark, oreo crumble, marquise

Pineapple Tarte Tatin

coconut sorbet, toasted almond crumble, palm tree cookie

★ *Executive Chef, David Drake* ★

5pm-8pm • \$90++ for adults • \$30++ for children under 12

STONEHOUSE

new year's eve 4-course *dinner*

make a reservation

9pm & on • \$120++ for adults • \$40++ for children under 12
& a champagne toast at midnight

..... appetizer

choice of

Chestnut Soup

celeriac purée, roasted hazelnuts, aged balsamic

Crab Cake Salad

boston bibb, shaved vegetables, remoulade

Maddy's Caesar

little gem, red endive, radish, spiced pita, parmesan

Beef Carpaccio

eggplant, capers, sheep's yogurt, sourdough

Baked Oyster

paddlefish roe, butter-champagne leeks, savory crumble

..... second course

Risotto

winter black truffle

..... entrée

choice of

Roasted Heirloom Cauliflower

pomegranate, saffron, affillia cress

Salmon Pavé

papas bravas

Diver Scallops

black trumpet mushroom, butternut squash, brown butter emulsion

Duck ala Orange

*parsnip purée, black rice, shaved brussels sprouts,
orange-spice reduction*

28-Day Dry Aged NY Strip

*potato pavé, creamed spinach, port reduction
+\$12 enhancement*

Short Rib Bourgeon

truffled white polenta, root vegetable, pearl onion, spinach

..... dessert

choice of

Taste of Chocolate

cremeaux, white chocolate bark, oreo crumble, marquise

Pineapple Tarte Tatin

coconut sorbet, toasted almond crumble, palm tree cookie

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★ Executive Chef, David Drake ★
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