

STONEHOUSE

new year's eve *dinner*

make a reservation

..... **appetizer**

choice of

Chestnut Soup

celery root purée, toasted hazelnuts, 9 year aged balsamic

Buffalo Burrata

delicata squash, pomegranate granola, kale, fried sage

Crab Cake Salad

boston bibb, shaved vegetable slaw, confit garlic aioli

Stone House Caesar

gem lettuce, red endive, shaved vegetables, anchovy crumble

Baked Oyster

smoked trout roe, champagne butter, leeks, savory crumble

..... **second course**

**for second seating*

Ricotta Agnolotti

winter black truffle, butternut squash, truffle butter

..... **entrée**

choice of

Roasted Heirloom Cauliflower

warm farro salad, baby kale, coconut yogurt, chickpeas

Black Sea Bass

rimp risotto, zucchini, spicy tomato coulis

Maine Lobster

*chanterelle, flame beet, sunchoke, port lobster broth
+\$15 enhancement*

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*

..... **dessert**

choice of

Taste of Chocolate

cremeaux, white chocolate ice cream, oreo crumble, marquise

Warm Pineapple Tarte

almond pastry, coconut sorbet, toasted almond crumb

Assortment of Sorbet & Ice Cream

..... ★ *Executive Chef, David Drake* ★

@stonehousenj

\$95 + tax per person first seating • \$125 + tax per person second seating

\$30 + tax for children under 12

20% gratuity will be added to parties of 8 or more