

STONEHOUSE  
**Valentine's Day**

3-COURSE PRIX-FIXE MENU

**MAKE A RESERVATION**

♥♥♥♥♥♥♥♥ **appetizer** ♥♥♥♥♥♥♥♥

*choice of*

**Little Gem Cesar**

roasted garlic breadcrumb, shaved radish, parmesan cheese

**Lobster Bisque**

lobster meat, crème fraiche, tarragon

**Roasted Blue Point Oysters**

caviar, garlic and herb butter, persillade breadcrumbs

**Handmade Burrata**

roasted red grapes, endive, spiced honey, crostini

**Maple Glazed Baby Back Ribs**

fennel, blood orange, crispy garlic

**entree**

*choice of*

**Ricotta Cavatelli**

wild mushroom, black truffle, parmesan

**Almond Crusted Flounder**

brown butter, lemon, caper, haricot vert

**Lemon-Thyme Roasted Chicken**

potato puree, maitake, madeira sauce

**Braised Short Rib**

crispy gnocchi, brussels sprouts, onion jus

**Chateaubriand for Two**

bordelaise, broccolini, potato gratin

♥♥♥♥♥♥♥♥ **dessert** ♥♥♥♥♥♥♥♥

*choice of*

**Granny Smith Apple Tart**

almond crumble, cinnamon crème fraiche, caramel sauce

**Chocolate Marquise**

whipped mascarpone, cocoa

**Red Velvet Cake**

cream cheese icing, raspberries, white chocolate

*\$90++ per person*

*Executive Chef, David Drake*