

S T O N E

P A R K

C A F E



VALENTINES DAY 2010

SALADS/STARTERS

Beet Carpaccio – *tatsoi, toasted hazelnuts, garoxta aged goat cheese, grapefruit*

Swiss Chard Raviolini – *sage brown butter, pinenuts, Parmiggiano Reggiano*

Sunchoke Custard – *butter poached lobster, organic leeks, beach mushrooms*

Cauliflower Bisque – *prosciutto chip, brandy creme fraiche*

Shaved Brussels Sprouts Salad – *Pecorino Toscano, grain mustard vinaigrette*

Foie Gras Torchon – *honey macerated sour cherries, almond brioche French toast (\$5 supplement)*

Charred Yellowfin Tuna Sashimi – *Asian pear kimchi, celery root salad, baby cilantro*

ENTREES

Pan Seared Diver Scallops – *black trumpet mushroom risotto, braised salsify, grilled pencil asparagus*

Grilled NY Strip – *smashed fingerling potatoes, blue cheese, watercress*

Pan Roasted Long Island Duck Breast – *dried olive spaetzle, caramelized endive, sour cherry reduction*

Lobster Cioppino – *jalapeno spoon bread, manila clams, Spanish chorizo, crispy rock shrimp*

Grilled Veal Chop – *veal breast tagliatelle, winter vegetables, veal reduction (\$10 supplement)*

Pan Roasted Chatham Cod – *parsnip puree, sauted spinach, bacon apple chutney*

Ribeye for Two – *potato rosti, creamed spinach, glazed baby carrots (\$20 supplement)*

ASSORTED DESSERTS

\$65

Price does not include tax or gratuity.