

S T O N E
P A R K
C A F E

NEW YEAR'S EVE 2013

STARTERS

Bibb Lettuce Salad- poached pear, candied pecans, bacon lardons, blue cheese vinaigrette
Carolina Shrimp and Crispy White Grits- cognac shellfish gravy
Black Trumpet Mushrooms on Toast- brioche, tarragon crème anglaise, American caviar
Ravioli Ouovo- crème fraiche barigoule, crispy pancetta, Parmigiano Reggiano
Pan Seared Jumbo Maine Sea Scallop- laconato kale, pork belly apple ragout
Butternut Squash Soup- caramelized apple fritter
Foie Gras Terrine- fig jam, candied garlic, brioche French toast (\$5 supplement)

ENTREES

Pan Seared Red Snapper- cauliflower purée, wilted escarole, smoked paprika beurre \$65
Grilled Australian Lamb Rack- creamed spinach, pommes dauphines, pickled mustard seed demi-glace \$75
Butter Poached Lobster Tail- lobster & marrow risotto, baby bok choy, bordelaise sauce \$85
Grilled Swordfish- Carolina white grit cake, red chard, Spanish chorizo, saffron cumin nage \$68
Long Island Duck Breast- duck confit & rosemary polenta, delicata squash, sour cherry reduction \$72
Prime Dry Aged NY Strip Steak for Two- buttermilk onion rings, sautéed spinach \$85/pp

DESSERTS

Cheese Plate- Valdeon Blue; Scharfemaxx Cow; Midnight Moon Goat (\$5 supplement)
Chocolate Mousse Dome- mandarin orange caramel
Meyer Lemon Pudding Cake- raspberry sauce
Apple Turnover- cinnamon caramel, vanilla ice cream

(per person pricing for the complete three course menu is determined by the entrée selection)