

S T O N E

P A R K

C A F E



THANKSGIVING 2016

APPETIZERS (choice of):

Beer Cheese Cauliflower Soup – *sourdough croutons, crème fraiche, microgreens*

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

Scallop Carpaccio – *red long chilies, scallions, wasabi tobiko, ponzu sauce*

Tuscan Kale Salad – *candied pumpkin seeds, maple croutons, herb vinaigrette*

Duck Confit Pizza – *crème fraiche, roasted tomatoes, baby arugula*

Ricotta Gnocchi – *braised oxtail, fennel mirepoix, Parmigiano Reggiano*

Swiss Chard Raviolini – *mixed mushrooms, pine nuts, sage brown butter*

ENTREES (choice of):

Vegetable Pot Pie – *Mountain Dell Farms Fall vegetables, velouté*

New Zealand Lamb Chops – *double baked potato, baby carrots, mint pesto*

Bouillabaisse – *head-on shrimp, red snapper, haricots verts, lobster broth*

Organic Free Range Turkey – *roasted breast, confit leg, gravy, choice of two sides*

Long Island Duck Breast – *royal trumpet mushroom confit, baby bok choy, sour cherry reduction*

DESSERTS (choice of):

Pumpkin Cheesecake – *whipped cream, bourbon pecans*

Apple Almond Tarte – *cinnamon ice cream, butterscotch sauce*

Chocolate Pecan Pie – *buttermilk ice cream, chocolate sauce*

SIDES (\$8)

Orange Cranberry Relish

Pancetta Roasted Brussels Sprouts

Roasted Delicata Squash

Garlic Sautéed Haricots Verts

Truffle Whipped Potatoes

Sourdough Chanterelle Stuffing

Potato Gratin

\$70

Price does not include tax or gratuity.