

S T O N E

P A R K

C A F E



THANKSGIVING 2017

APPETIZERS (choice of):

Potato Leek Soup – *fingerling potato chips, smoked paprika oil, microgreens*

Anjou Pear Salad – *baby arugula, beet hummus crostini, toasted pine nuts*

Nantucket Bay Scallop Crudo – *long red chilies, avocado, sea salt, lime, Sriracha aioli*

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

Anson Mills Polenta – *chanterelles, black trumpets, parsley, gruyere*

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

Lobster Ravioli – *whipped crème fraîche, American caviar, shellfish broth*

ENTRÉES (choice of):

Vegetable Pot Pie – *porcini mushroom velouté, Mountain Dell Farms vegetables*

Australian Lamb Chops – *potato gratin, caramelized cipollini onions, haricots verts*

Pan Seared Halibut – *spinach, bacon, potato gnocchi, Manila clam chowder, basil oil*

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*

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

Flourless Almond Torte – *apple chutney, butterscotch sauce*

SIDES (\$9)

Orange Cranberry Relish

Pancetta Roasted Brussels Sprouts

Garlic Whipped Potatoes

Roasted Delicata Squash

Chanterelle Sage Stuffing

Garlic Sautéed Haricots Verts

Potato Gratin

\$75

Price does not include tax or gratuity.