

S T O N E

P A R K

C A F E



CHRISTMAS EVE 2016

STARTERS

Blood Orange Salad: arugula, fennel, manchego, bacon lardons, champagne vinaigrette	\$14
Gulf Shrimp Scampi: garlic crouton, parsley, white wine, lemon	\$17
Sunchoke Soup: fingerling potato chips, paprika oil	\$14
Diver Scallop Carpaccio: wasabi tobiko, red long chilies, avocado, ponzu sauce	\$17
Ravioli Ouovo: crème fraîche caviar emulsion, black trumpet mushrooms	\$15
Braised Veal Breast: creamy polenta, Brussels sprouts, fennel mirepoix	\$16
Shaved Brussels Sprouts Salad: Pecorino Toscano, grain mustard vinaigrette	\$14
Foie Gras Terrine: fig jam, candied garlic, brioche toast	\$19

ENTRÉES

Long Island Duck Breast: royal trumpet confit, baby bok choy, sour cherry reduction	\$34
Red Snapper en Papillote: poached fingerlings, Manila clams, saffron, lemon	\$32
Grilled New Zealand Lamb Chops: cannellini bean cassoulet, baby carrots, fresh mint	\$34
Prime Dry Aged NY Strip Steak: creamy spinach, onion rings	\$42
Pan Seared Diver Sea Scallops: sweet potato gratin, sautéed haricots verts, caviar lemon beurre	\$32
Squid Ink Tagliatelle: peekytoe crab meat, rock shrimp, coconut milk, lemon zest	\$28
Braised Pork Shank: truffle whipped potatoes, Brussels sprouts, baby carrots	\$32

SIDES

French fries, garlic sautéed haricots verts, truffle whipped potatoes, onion rings pancetta roasted Brussels sprouts, roasted turnips	\$9
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DESSERTS

Domestic Cheese Plate: ADK Tomme, Middlebury, Sofia	\$18
Maple Crème Brulée: candied pumpkin seeds, fresh whipped cream	\$12
Pumpkin Cheesecake: Bourbon pecan caramel	\$12
Frozen Pistachio Nougat: Grand Marnier macerated fruit	\$12