

S T O N E

P A R K

C A F E



## NEW YEAR'S EVE 2016

### STARTERS

- Lobster Bisque: smoked crème fraîche, oyster crackers \$17
- Blood Orange Salad: watercress, fennel, Parmigiano Reggiano, Champagne vinaigrette \$16
- Heirloom Beet Tarte Tartin: baby arugula, goat cheese, puff pastry \$15
- Ravioli Ouovo: crème fraîche caviar emulsion, black trumpet mushrooms \$18
- House Cured Smoked Salmon Pizza: crème fraîche, micro greens \$17
- Bay Scallop Ceviche: avocado, cilantro, lime, red onion, plantain chips \$20
- Foie Gras Terrine: fig jam, candied garlic, brioche toast \$22

### ENTREES

- Pan Seared Diver Scallops: squid ink tagliatelle, spicy sausage, sautéed pea shoots, saffron beurre \$36
- Grilled New Zealand Lamb Chops: lamb sausage cassoulet, baby carrots, fresh mint \$42
- Butter Poached Lobster Tail: lobster cake, baby bok choy, yuzu cucumber vinaigrette \$45
- Pan Seared Red Snapper: haricots verts, pearl onions, artichoke barigoule \$38
- Long Island Duck Breast: royal trumpet confit, Cara Cara orange, sour cherry reduction \$40
- Prime Dry Aged NY Strip Steak: onion rings, creamed spinach \$48
- Braised Pork Shank: truffle whipped potatoes, roasted vegetables \$36

### SIDES

- onion rings, roasted winter vegetables, haricots verts \$10

### DESSERTS

- New York State Cheese Plate: ADK Tomme, Miranda, St. Johnsville \$18
- Dark Chocolate Dome: blood orange chocolate mousse \$12
- Meyer Lemon Soufflé Cake: raspberry sauce \$12
- Pumpkin Cheesecake: Bourbon pecan caramel \$12