

S T O N E

P A R K

C A F E



THANKSGIVING 2017

APPETIZERS (choice of):

Fennel & Parsnip Soup – *fingerling potato chips, smoked paprika oil, microgreens*

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

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

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

Tarte Flambé – *crème fraiche, house cured bacon, caramelized onions, local frisée*

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

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

ENTREES (choice of):

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

Australian Lamb Chops – *butternut squash hash, caramelized Cipollini onions, haricot verts*

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

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*

Flourless Almond Cake – *whipped cream, berry coulis*

SIDES (\$9)

Orange Cranberry Relish

Pancetta Roasted Brussels Sprouts

Roasted Delicata Squash

Garlic Sautéed Haricots Verts

Truffle Whipped Potatoes

Sourdough Chanterelle Stuffing

Potato Gratin

\$75

Price does not include tax or gratuity.