

S T O N E

P A R K

C A F E



CHRISTMAS EVE 2017

STARTERS

Blood Orange Salad: arugula, fennel, manchego, bacon lardons, champagne vinaigrette	\$14
Nantucket Bay Scallop Linguini: garlic, parsley, white wine, lemon, butter	\$17
Potato Leek Soup: fingerling potato chips, paprika oil, blue cheese	\$13
Big Eye Tuna Crudo: cilantro, avocado, pomegranate seeds, sweet soy	\$17
Lobster Raviolo: whipped crème fraiche, American caviar, lobster broth	\$18
Anjou Pear Salad: baby arugula, pine nuts, red onion, beet hummus crostini	\$14
Foie Gras Terrine: fig jam, candied garlic, brioche toast	\$19

ENTRÉES

Long Island Duck Breast: green French lentils, red wine braised cabbage, Brussels sprouts	\$35
Bouillabaisse: red snapper, head-on prawn, Manila clams, bok choy, shellfish broth	\$34
Prime Dry Aged NY Strip Steak: creamed spinach, onion rings	\$47
Porcini Dusted Sea Scallops: heirloom cauliflower, crispy artichokes, garlic herb vinaigrette	\$33
Strozzapreti: braised wild boar ragout, carrots, parsley, green olives	\$29
Crab Cakes: cucumber & red onion salad, roasted potatoes, Sriracha beurre	\$38
Mustard Crusted New Zealand Lamb Chops: potato gratin, baby carrots, pickled mustard seeds	\$36

SIDES

French fries, roasted winter vegetables, garlic whipped potatoes, garlic sautéed haricots verts, pancetta roasted Brussels sprouts, onion rings	\$10
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DESSERTS

Holiday Cheese Assortment: Brie Fermier, Cabot Clothbound Cheddar, Stilton	\$18
Chocolate Dome: white chocolate and raspberry mousse, white chocolate crunch	\$12
Pumpkin Raviolis: Bourbon pecans, whipped cream, butterscotch sauce	\$12
Frozen Pistachio Nougat: Grand Marnier macerated fruit	\$12