

65 per person

First

(select one)

StoneRose SALAD

mixed field greens, wisconsin sharp cheddar, candied pecans, apples, cider vinaigrette

CAESAR SALAD

romaine, shaved piave, pumpernickel crouton

CRAB AND CORN BISQUE

grilled crostini, scallions

PEAR SALAD

kale, prosciutto, parmesan crisp, blue cheese, candied pecan, harissa honey dressing

Second

(select one)

BURRATA

basil pesto, fried prosciutto, grilled bread

CRISPY BRUSSELS

maple harissa glaze, pomegranate, candied pecan

SAFFRON RAVIOLI

bacon ricotta filling, lemon herb butter, pecorino romano

CALAMARI

sweet & spicy chili glaze, shredded carrots, serrano peppers, scallions, sesame seeds, avocado crème fraiche

SHORT RIB AND TRUFFLE MAC

braised bone-in, short rib, fried truffle mac and cheese, chimichurri

Third

(select one)

ask server about vegetarian options

DIVER SCALLOPS

truffle risotto, wild mushrooms, butternut squash sauce, asparagus, arugula oil

BONE-IN PORK CHOP

herb mash, garlic swiss chard, fried fennel, dijon jus

10oz TOP SIRLOIN

herb mash, rosemary steak sauce, bacon swiss chard, red wine salt

LOBSTER CARBONARA

pancetta, snap peas, creamy egg, pecorino romano, lobster meat

Fourth

(select one)

CHOCOLATE CAKE

fresh fruit

GINGERBREAD EGGNOG MOUSSE

pomegranate, marshmallow fluff, graham cracker

ESPRESSO GELATO

add-ons

StoneRose CHEESE BOARD | 17 & 21

3 or 5 Imported Cheeses — Candied Pecans, Grapes, House Made Truffle Honey, Apples & House Made Crostini

StoneRose FRIES | 8

PARMESAN TRUFFLE FRIES | 10

SAUCES

Cheddar Sauce | 3 Truffle Aioli | 3 Green Chili Aioli | 3
Sauce Trio | 7