

# 2024 restaurant week

\$45 | PER PERSON

first course

## STONEROSE SALAD

arugula, shaved piave, candied pecans, apples, caramelized apple vinaigrette

## BURRATA

heirloom tomato, radish, lemon vinaigrette, marigold oil, basil, focaccia

## CRISPY BRUSSELS

chipotle honey, candied pecans

## CUCUMBER EDAMAME SALAD

gem lettuce, shaved piave, harissa caesar dressing, focaccia crouton

## TRUFFLE CORN CROQUETTES

fried potato croquette, white cheddar, lemon chive aioli

executive chef  
WILL LANGLOIS

second course

## SALMON

shaved brussels sprouts, bell pepper, farro, pomegranate & chili glaze, fennel

## BRAISED BEEF SHORT RIBS OVER MAC & CHEESE

grass-fed short ribs braised with dried chiles, crispy brussels, baked mac & cheese

## STONEROSE BURGER | -10

local ground beef, bacon, onions, cooper sharp, toasted brioche, hand cut fries  
*(cooked slowly on a cast iron skillet & may take a few extra minutes)*

## SCALLOPS | +10

miso sweet potato, grilled zucchini, pecan gremolata, crispy prosciutto

## 18oz DOUBLE BONE-IN PORK CHOP

herb mashed potatoes, black pepper butter, heirloom carrots, crispy prosciutto

## CHEF'S SPECIAL

see server for details

third course

## DRUNK BREAD PUDDING

brioche, whiskey, salted caramel gelato, maple sugar, chocolate tuile

## SEASONAL CAKE

see server for details

## BISCOFF DOUGHNUT

blueberry sauce, graham cracker crumb

à la carte

**SWEET & SPICY CALAMARI | 16**  
sweet & spicy chili glaze, scallions, shredded carrots, green chili peppers, sesame seeds, avocado crème fraiche

**WHIPPED FETA DIP | 16**  
grilled zucchini, eggplant, focaccia basil, pecan gremolata

**DUCK FAT FRIES | 10**  
thin cut kennebec potatoes, rendered duck fat

**HOUSE MADE DIPPING SAUCES**  
white cheddar | 3 truffle aioli | 3  
harissa aioli | 3 sauce trio | 7

**STONEROSE CHEESE BOARD | 18 & 24**  
**3 or 5 imported cheeses** — candied pecans, house made truffle honey, yuzu marmalade, fresh fruit, rosemary cracker, focaccia

**STONEROSE FRIES | 8**  
kennebec potatoes, remoulade

**PARMESAN TRUFFLE FRIES | 11**  
kennebec potatoes, white truffle oil, parmesan

specialty beverages

## THE HARVEST | 14

revivalist harvest gin, sweet potato, maple syrup, brown sugar, cinnamon, apple peel

## DOM. JEAN VULLIEN CREMANT DE SAVOIE BRUT | 14/55

golden fruit, honeyed pears, gooseberry jam

