

STONEROSE 2024

new years eve

\$75 | PER PERSON

first
course

YELLOW PEPPER & CRAB BIQUE
chive oil, grilled focaccia

GEM LETTUCE CAESAR SALAD
shaved piave, harissa caesar dressing,
focaccia crouton

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

CUCUMBER EDAMAME SALAD
green onion, red cabbage, carrot,
honey sesame dressing

executive chef
WILL LANGLOIS

second
course

BURRATA
wild mushrooms, focaccia, bacon,
fried sage, arugula

CRISPY BRUSSELS
maple harissa glaze, pomegranate,
candied pecan

BRIE CROQUETTES
fried potato croquette, caramelized bacon
and onions, truffle aioli, grated parmesan

TUNA TOSTADA
avocado, radish, spicy mayo, cilantro,
red cabbage, corn tostada

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

third
course

PAN SEARED DIVER SCALLOPS
miso sweet potato, spinach,
pecan gremolata, crispy prosciutto

ELK CHOP
cauliflower truffle purée, rosemary au
jus, pink peppercorn & sage gremolata

LOBSTER TAGLIATELLE
brandy cream sauce, caramelized bacon
and onion, lemon breadcrumb

10oz TOP SIRLOIN
rosemary steak sauce, asparagus,
herb mashed potatoes, truffle shavings

fourth
course

**ORANGE CREAMSICLE BREAD
PUDDING**
vanilla orange sauce, shaved white
chocolate

**DARK CHOCOLATE ICE CREAM
SANDWICH**
dark chocolate gelato, double chocolate
chip cookies

CRANBERRY CHEESECAKE
pistachio, fresh berry

*à la
carte*

STONEROSE CHEESE BOARD | 18 & 24

3 or 5 imported cheeses — candied pecans, house made truffle honey,
yuzu marmalade, fresh fruit, rosemary cracker, focaccia

