

# STONEROSE 2025

*valentine's day*

\$65 | PER PERSON

*first*  
course

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

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

**FRIED BURRATA**  
tomato basil sauce, black garlic chili  
crisp, dill, focaccia

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

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

**SEASONAL SOUP**  
seasonal soup

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

**GOCHUJANG GLAZED LAMB  
MEATBALLS**  
squash puree, cashew crunch

**CRISPY BRUSSELS**  
chipotle honey, candied pecans

*executive chef*  
WILL LANGLOIS

*second*  
course

**PAN SEARED DIVER SCALLOPS**  
miso sweet potato, asparagus, pesto,  
pecan gremolata, crispy prosciutto

**LOBSTER SPAGHETTI**  
lobster sauce, fennel confit, lobster  
knuckle, urfa chili pepper

**SPICY SHORT RIB CARBONARA**  
homemade radiatore pasta, braised  
short rib, bacon, n'duja sausage, egg  
yolk, parmesan

**18oz DOUBLE BONE-IN PORK CHOP**  
herb mashed potato, black pepper  
butter, seasonal vegetable, crispy  
prosciutto

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

**BRAISED SHORT RIBS OVER MAC  
AND CHEESE**  
grass-fed beef short ribs braised with  
dried chilies, crispy brussels, baked mac  
and cheese

*third*  
course

**BISCOFF DOUGHNUTS**  
blueberry sauce, graham cracker crumb

**WINTER SMORE**  
white chocolate ganache, blackberry  
swiss meringue, matcha crumb,  
malt gelato

**DRUNK BREAD PUDDING**  
brioche, whiskey, salted caramel gelato,  
maple sugar, chocolate tuile

**PERSIMMON CHEESECAKE**  
pomegranate sauce, raspberry tuile,  
graham cracker crust

*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

