STONEROSE *valentine's day*

THREE COURSES | 70 PER PERSON

executive chef
WILL LANGLOIS

first course

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

GLAZED PORK BELLY
apple, pickled red onion, chili caramel

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

BURRATA
roasted squash, focaccia, balsamic reduction, fried celeriac

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

SEASONAL SOUP
chef's daily creation

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

CRISPY BRUSSELS
chipotle honey, candied pecans

FRENCH ONION ARANCINI
rosemary aioli, gruyere

second course

BLACK GARLIC RADIATORE
homemade radiatore pasta, goat cheese, braised beef short ribs, wild mushroom, fennel

LOBSTER MAFALDINE
herb lobster sauce, cherry tomato, jimmy nardello pepper, thai basil

SCALLOPS
basil risotto, caramelized bacon and onions, saffron corn sauce, asparagus

MAPLE BOURBON GLAZED BEEF SHORT RIBS
grass-fed beef short ribs braised with dried chiles, butternut squash risotto, swiss chard, fried sage

18oz DOUBLE BONE-IN PORK CHOP*
grilled asapragus, herb mashed potatoes, sage butter, bourbon sauce

12oz TOP SIRLOIN
herb mashed potatoes, chive butter, rosemary steak sauce, fried celeriac

third course

DARK CHOCOLATE CAKE
nutella buttercream, hazelnut, red currant sauce

BISCOFF DOUGHNUTS
blueberry sauce, graham cracker crumb

POMEGRANATE CHEESECAKE
pistachio sauce, chocolate tuile, graham cracker crust

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

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

specialty wine

ANGELS & COWBOYS BRUT, CA | 14/55
round, plush & elegant bubbles, citrus blossom, yellow fruit, toasted almond & brioche

FLAMA ROJA CAVA BRUT, SP | 68
delicate honeycomb, crème fraiche & white flowers with bright acid & refined mousse