

# *Welcome to the Stonehouse*

December 25<sup>th</sup>, 2017

## *Starter*

### **Kona Carpaccio Crudo**

Blood Orange, Cucumber, Petite Shiso, Mint, Curry Oil

### **Forest Mushroom Vol-au-Vent**

Petite Greens, Gruyere, Crème Fraiche, Truffle Hazelnut Vinaigrette

### **Pan Seared Breast of Squab**

Warm Salad of Petite Frisée, Pea Shoots, Leg Confit and Quail Egg,  
Sherry Vinegar and Dijon Mustard Dressing

## *Soup or Salad*

### **Sweet Corn Bisque**

Dungeness Crab, House Smoked Bacon, Micro Celery

### **Roasted Heirloom Beets**

Frog Hollow Farms Pear, Watercress, Purple Haze Goat Cheese,  
Fresh Honeycomb Vinaigrette

## *Entrée*

### **Butter Braised Main Lobster**

House Made Fettucine, English Peas, Speck Ham, Ricotta, Sweet Corn Nage

### **Persimmon Glazed Venison Chop**

Brussels Sprouts, Black Walnuts, Japanese Sweet Potato, Huckleberry Jus

### **Pan Seared Arctic Char**

Heirloom Cauliflower, Napa Cabbage, Preserved Fennel,  
Sturgeon Caviar and Lemon Crème Fraiche

### **Grilled Prime New York Strip Loin**

Gorgonzola Potato Croquettes, Chantrelle Mushrooms, Turnips, Arugula,  
Garlic Puree

### **Crispy Maple Leaf Duck Break**

Winter Squash and Cranberry Risotto with Escolar and Asparagus,  
Red Currant Reduction

## *Dessert*

### **Spiced Apple Bread Pudding**

Brown Butter Ice Cream, Roasted Apple Puree

### **Red Velvet Cake**

Peppermint Cream Cheese, Hot Chocolate

### **Cranberry Upside-Down Cake**

Creamsicle Ice Cream, Poached Cranberries

\$170.00 per person Tax & Gratuity Not Included

*Executive Chef*  *Matthew Johnson*