

STONEHOUSE RESTAURANT



Valentine's Day

Amuse - Bouche

KUMAMOTO OYSTER
Cucumber and Tomato Water

Starters

DIVER SCALLOP "COCOTTE"
Braised Leeks with Local Chanterelles and Confit Tomatoes

CITRUS CURED ATLANTIC SALMON TARTAR
Farmed Quail Egg Topped with American Caviar

COUNTRY CHICKEN AND BLACK TRUFFLE TORCHON
Garden Arugula with Sauce Gribiche and Toasted Brioche

Soup or Salad

CONSOMMÉ VALÉRY GISCARD D'ESTAING
Brunoise of Carrots and Celery
Local Wild Mushrooms and Black Truffle

ROASTED BEET SALAD WITH SHAVED HUMBOLDT FOG
Local Watercress and SYR Meyer Lemon Vinaigrette

Entrees

FENNEL POLLEN PAN SEARED MONKFISH
Artichoke Barigoule with Baby Fennel and Lucques Olives

BUTTER POACHED MAINE LOBSTER
Homemade Black Truffle Gnocchi with Organic Spinach and Saffron Emulsion

MIDWESTERN WAGYU BEEF ONGLET
SYR Mash Potato with Sautéed Local Mushrooms and Shallot Confit

BLACK TRUFFLE RISOTTO
Asparagus Tips with Sweet Peas and Parmigiano-Reggiano

Dessert



BEE MY VALENTINE

\$145.00 per person Tax & Gratuity Not Included