

\$55 per person

1st Course
(choose one)

StoneRose **Salad**

Mixed Field Greens, Wisconsin Sharp Cheddar, Candied Pecans, Apples & Cider Vinaigrette

French Onion Soup

Served Traditionally with Gruyere Crouton

Caesar Salad

Baby Romaine Leaves, Fresh Peeled Piave Cheese, Creamy Caesar Dressing & Dark Pumpernickel Croutons

Sweet Potato Bisque

Basil Oil Drizzle, Herb Breadcrumbs

Gorgonzola & Beet Salad

Mixed Greens, Quinoa, Almonds, Balsamic Dijon Vinaigrette, Crispy Shallot

2nd Course
(choose one)

***Calamari**

Sweet & Spicy Chili Glaze, Shredded Carrots, Serrano Peppers, Scallions, Sesame Seeds & Avocado Crème Fraiche

Caramelized Brussels Sprouts

Miso Glaze, Brown Butter Crumb

***Burrata**

Arugula, Prosciutto, Burrata, Grilled Salt Loaf, Balsamic Reduction

Farmer's Flatbread

Cheddar, Butternut Squash, Caramelized Onion, Kale

3rd Course
(choose one)

***Pan Seared Diver Scallops**

Citrus Marinated Fennel, Thick Cut Bacon, Basil Risotto

***Braised Beef Short Ribs over Mac & Cheese**

Braised Grass Fed Beef Short Ribs with Market Vegetable & Classic Homemade Mac & Cheese

***10oz Top Sirloin**

Rosemary Fingerling Potatoes, Caramelized Onions, Chimichurri

***Sesame Crusted Yellowfin Tuna**

Wasabi Mashed Potatoes, Cucumber-Mango Salsa, Lime-Paprika Vinaigrette

Ricotta Gnocchi

Kabocha Squash Puree, Basil Oil, Roasted Butternut Squash, Parmesan, Chives

***Grilled Lamb Rack**

Herb Crusted, Oyster Mushroom, Butternut Squash, Fried Parsnip

4th Course
(choose one)

Chocolate Cake

Matcha Bark, Dark Chocolate Ganache

Raspberry Mousse

Grand Marnier Pound Cake, Candied Pecans, Whipped Cream

Mini Chipwich

Bourbon Vanilla Ice Cream, Salted Carmel Drizzle

NEW YEAR'S EVE 2019

A la Carte

**StoneRose* Cheese Board | 16 & 20

*3 or 5 Imported Cheeses — Candied Pecans, Grapes, Truffle Honey,
Apples & Handmade Crostini*

*Short Rib Flatbread | 15

*Braised Beef Short Ribs, Homemade Mac & Cheese, Au Jus,
Scallions, Parmesan Tuille*

Seasonal Grilled Vegetable Board | 15

*Zucchini, Asparagus, Brussels Sprouts, Cauliflower, Herb Hummus,
Red Pepper-Smokey Ricotta, Pita*

Parmesan Truffle Fries | 10

*Hand Cut Kennebec Potatoes, White Truffle Oil,
Grated Parmesan Cheese*

StoneRose Fries | 8

*Hand Cut Kennebec Potatoes, served with
House Remoulade*

Duck Fat Fries | 10

Thin Cut Kennebec Potatoes, Rendered Duck Fat

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stone
Rose
restaurant

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

