

2024 restaurant week

\$45 | PER PERSON

first course

STONEROSE SALAD

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

BURRATA

heirloom tomato, radish, lemon vinaigrette, marigold oil, basil, focaccia

CRISPY BRUSSELS

chipotle honey, candied pecans

CUCUMBER EDAMAME SALAD

gem lettuce, shaved piave, harissa caesar dressing, focaccia crouton

TRUFFLE CORN CROQUETTES

fried potato croquette, white cheddar, lemon chive aioli

executive chef
WILL LANGLOIS

second course

SALMON

shaved brussels sprouts, bell pepper, farro, pomegranate & chili glaze, fennel

BRAISED BEEF SHORT RIBS OVER MAC & CHEESE

grass-fed short ribs braised with dried chiles, crispy brussels, baked mac & cheese

STONEROSE BURGER | -10

local ground beef, bacon, onions, cooper sharp, toasted brioche, hand cut fries
(cooked slowly on a cast iron skillet & may take a few extra minutes)

SCALLOPS | +10

miso sweet potato, grilled zucchini, pecan gremolata, crispy prosciutto

18oz DOUBLE BONE-IN PORK CHOP

herb mashed potatoes, black pepper butter, heirloom carrots, crispy prosciutto

CHEF'S SPECIAL

see server for details

third course

DRUNK BREAD PUDDING

brioche, whiskey, salted caramel gelato, maple sugar, chocolate tuile

SEASONAL CAKE

see server for details

BISCOFF DOUGHNUT

blueberry sauce, graham cracker crumb

à la carte

SWEET & SPICY CALAMARI | 16
sweet & spicy chili glaze, scallions, shredded carrots, green chili peppers, sesame seeds, avocado crème fraiche

WHIPPED FETA DIP | 16
grilled zucchini, eggplant, focaccia basil, pecan gremolata

DUCK FAT FRIES | 10
thin cut kennebec potatoes, rendered duck fat

HOUSE MADE DIPPING SAUCES
white cheddar | 3 truffle aioli | 3
harissa aioli | 3 sauce trio | 7

STONEROSE CHEESE BOARD | 18 & 24
3 or 5 imported cheeses — candied pecans, house made truffle honey, yuzu marmalade, fresh fruit, rosemary cracker, focaccia

STONEROSE FRIES | 8
kennebec potatoes, remoulade

PARMESAN TRUFFLE FRIES | 11
kennebec potatoes, white truffle oil, parmesan

specialty beverages

THE HARVEST | 14

revivalist harvest gin, sweet potato, maple syrup, brown sugar, cinnamon, apple peel

DOM. JEAN VULLIEN CREMANT DE SAVOIE BRUT | 14/55

golden fruit, honeyed pears, gooseberry jam

