

STONEROSE 2025 *new years eve*

FOUR COURSES | 80 PER PERSON

first
course

YELLOW PEPPER & CRAB BIQSUE
chive oil, grilled focaccia

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

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

CUCUMBER EDAMAME SALAD
green onion, red cabbage, carrot,
honey sesame dressing

second
course

BURRATA
roasted squash, focaccia, balsamic
reduction, fried celeriac

CRISPY BRUSSELS
chipotle honey, candied pecans

BRIE CROQUETTES
fried potato croquette, caramelized bacon
and onions, truffle aioli, grated parmesan

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

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

third
course

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

LAMB RACK
herb pearled cous cous, roasted squash,
rosemary au jus

LOBSTER MAFALDINE
herb lobster sauce, cherry tomato,
ginger oil, chive

10oz NY STRIP STEAK
chanterelle mushroom, red wine butter,
truffle potato puree

YELLOWFIN TUNA
sesame crusted, black rice arancini,
basil coconut sauce, chili crisp

fourth
course

**BLUEBERRY LEMON
BREAD PUDDING**
persimmon custard, shaved white
chocolate, cinnamon gelato

**DARK CHOCOLATE
ESPRESSO CAKE**
blackberry mousse, salted caramel
sauce, fresh fruit

BISCOFF DOUGHNUTS
biscoff cheesecake stuffed, blueberry
sauce, graham cracker crumb

*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

executive chef
WILL LANGLOIS

