

# Stonehome Wine Bar and Restaurant

last updated February 1, 2010

## First Course

### Simple Green Salad

Herbs, Shallots, Winesap Apples, Cider Vinaigrette  
and Pumpkin Seeds  
\$8

### Beet Salad

Four Brother's Goat Milk Feta, Radishes,  
White Balsamic Vinaigrette and Frisee  
\$8

### Nantucket Bay Scallops

Parisian Gnocchi, Smoked Bacon and Chevril  
\$13

### Duck Liver Pate

Prune Compote, Dijon Mustard and Baguette  
\$8

## Main Course

### Braised Beef Flatiron

Rosemary Spaetzle, Braised Red Cababge and Horseradish Creme Fraiche  
\$22

### Pan-Roasted Gianonne Chicken

Cheddar Grits, Baby Brussel Sprouts and Grainy Mustard Jus  
\$18

### Wild Striped Bass

Fingerling Potatoes, Cauliflower and Anchovy-Caper Butter  
\$19

### Mustard Green and Ricotta Ravioli

Mixed Mushrooms, Sage, Lemon Zest, Madeira and Parmigano  
\$16

All Meats and Poultry are from pasture raised animals and are antibiotic and Hormone Free. Seafood is from sustainable sources.

Chef-John Gibson

Specials available daily

Menu updated January 2009

## **Cheese and Charcuterie**

choice of three \$10, choice of six \$19 - bread included

### **Great Hill Blue**

Raw Cow, Full, Round and Creamy, Massachusetts

### **Tete de Moine**

Raw Cow, Aromatic with flavors of Nuts and Toffee, Switzerland

### **Tumalo Farms Classico**

Pasteurized Goat, Aged, Semi-Firm, Tangy, Herby Flavor, Oregon

### **Talleggio**

Pasteurized Cow, Washed Rind, Salty, Creamy and Rich, Italy

### **Hudson Red**

Raw Cow, Semi-Firm, Washed Rind, Buttery, Barnyardy, New York

### **Ossau-Iraty**

Raw Sheep, Firm, Rich, Dense and Aromatic, France

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### **Speck**

Mollases and Black Pepper Cured, Smoked,  
Salumeria Biellese, New York

### **Finochietta**

Pork, Spiced with Fennel Seeds, Salumeria Biellese, New York

### **Tasso Ham**

Smoked, Spicy, Cured Pork, Dartagnan, N.Y

### **Hot Soppresata**

Pork, Sweet and Spicy, Salumeria Biellese, New York

### **Coppa Americano**

Pork, Seasoned and Smoked Pimenton and Cocoa, La Quercia, Iowa

## **Desserts**

**Warm Bittersweet Chocolate Cake**  
with Fresh Whipped Cream \$8  
(Please allow 10 minutes baking time)

**Gingerbread Cake**  
Creme Anglaise and Apple Compote \$8

**Creme Caramel**  
Fresh Whipped Cream and Pecan Brittle \$8

**Vanilla Bean Mascarpone Cheesecake**  
Candied Kumquats, Candied Pine Nuts, and Vin Cotto \$8

### **Teas from Tsalon \$5**

Caffeine: Sencha Green, Organic Marco Black, Angora Black, Ceylon Earl Grey, Jasmine White Tea, Japanese Berry Green  
Caffeine Free: Tranquility Herb Blend, Balance Herb Blend, Blood Orange Fruit Blend, Mint

**French Press Coffee and Decaf \$4**  
Organic Nicaraguan from Brooklyn Beans