

Stonehome Wine Bar and Restaurant

FIRST COURSES

SIMPLE GREEN SALAD -8-

HERBS, SHALLOTS, RADISH, VERJUS AND EXTRA VIRGIN OLIVE OIL

WARM ASPARGUS FLAN - 12-

MUSHROOM JUS AND PARMESAN CRISP

BABY ARUGULA SALAD - 12-

SMOKED TROUT, PICKLED RED ONIONS, HARD BOILED EGG AND BUTTERMILK DRESSING

DUCK LIVER PATE -8-

CORNICHONS AND DIJON MUSTARD

BEET SALAD - 10-

FARRO, CUCUMBER, YOGURT AND MARCONA ALMONDS

SAUTEED GULF SHRIMP - 13-

FENNEL, TARRAGON, BRANDY AND SHRIMP BUTTER

STEAMED MUSSELS - 12-

HARISSA-LIME-CILANTRO BROTH AND BLACK OLIVE AIOLI

MAIN COURSES

PAN-ROASTED CHICKEN - 19-

CHEDDAR GRITS, SAUTEED GREENS AND DARK CHICKEN JUS

RICOTTA RAVIOLI - 16-

ASPARAGUS, SPRING PEAS AND PARMIGIANO

SPICE RUBBED SKIRT STEAK -25-

CUMIN BLACK BEANS AND PICKLED RED ONION-RADISH SALAD

GOLDEN TILEFISH - 21-

PARDINA LENTIL SALAD, ROMESCO AND SALSAS VERDE

DESSERTS \$8

CHOCOLATE HAZELNUT TORTE WHIPPED CREAM

VANILLA PANNA COTTA HUCKLEBERRY COMPOTE AND SABA

STICKY TOFFEE PUDDING WHIPPED CREAM

RHUBARB CRÈME BRULEE POPPY SEED SHORTBREAD COOKIES

CHEESES - CHOICE OF THREE \$12, SIX \$22

STILTON-ENGLAND, PASTEURIZED COW, COMPLEX, WELL BALANCED BLUE CHEESE

HUDSON RED- NEW YORK, TWIN MAPLE FARM, RAW COW, WASHED RIND, PUNGENT AND AROMATIC

MIDNIGHT MOON- CALIFORNIA, CYPRUS GROVE CREAMERY, PASTEURIZED GOAT, FIRM, GOUDA STYLE

GARROTXA- SPAIN, PASTEURIZED GOAT, SEMI FIRM, TANGY, GRASSY

CABOT CLOTHBOUND CHEDDAR- VERMONT, JASPER HILL CELLARS, PASTEURIZED COW, HARD, COMPLEX

IDIAZABAL- SPAIN, RAW SHEEP, FIRM, SMOKED

CHARCUTERIE - CHOICE OF THREE \$12, CHOICE OF SIX-\$22

SALAMI TOSCANO- FRA' MANI, CALIFORNIA, SWEET, LIGHTLY SEASONED

HOT CACCIATORINI- NEW JERSEY, SALUMERIA BIELLESE, SEASONED WITH HOT PEPPER FLAKES

SMOKED DUCK- NORTH COUNTRY SMOKEHOUSE, NEW HAMPSHIRE, APPLEWOOD SMOKED AND BROWN SUGAR
CURED

SPECK ALTO-ADIGE- ITALY, SMOKED, SEASONED WITH JUNIPER AND ROSEMARY

SALAME ROSA-FRA' MANI, CALIFORNIA, WITH PISTACHIOS

CHORIZO- FRA' MANI, CALIFORNIA SEASONED WITH PAPRIKA AND GARLIC

* ALL MEATS AND POULTRY ARE PASTURE RAISED, ANTIBIOTIC AND HORMONE FREE.
SEAFOOD IS FROM SUSTAINABLE SOURCES.

CHEF — JOHN GIBSON