

EAST END RESTAURANT WEEK MENU

\$29.95

APPETIZERS

CAULIFLOWER VICHYSOISE SOUP

Black Truffle Oil, Brioche Croutons

CHICKEN LIVER MOUSSE

Fig Balsamic Chutney, Pan Pugliese

POTATO GNOCCHI ALLA ROMANA

Cherry Tomato Sauce, Parmesan Cheese, Prosciutto, Basil

STONE CREEK INN CRISPY CALAMARI SALAD WITH FRISSE AND TREVISANO SALAD

Spicy Ginger Vinaigrette

SPRING MUSHROOM, ASPARAGUS RAGU

Creamy Polenta, Ricotta Salata

ROASTED RED AND GOLDEN BEETS WITH BABY ARUGULA

Goat Cheese Crumbled, Toasted Pecans, Mustard Vinaigrette

ROASTED CARROT SALAD

Watercress, Avocado, Sunflower Seeds, Citrus Vinaigrette, Crème Fraiche

BURRATA (\$4 Supplement)

Serrano Ham, Heirloom Tomato Preserve, Extra Virgin Olive Oil, Aged Balsamic Vinegar

GRILLED SHRIMP (\$6 Supplement)

Roasted Tomatoes, Fingerling Potatoes, Taggiasca Olives, Lemon Confit, Espelette Pepper Powder

HUDSON VALLEY DUCK FOIE GRAS TERRINE (\$12 Supplement)

Apple and Apricot Mostarda, Warm Cherry Brioche

SIDE DISHES

CAULIFLOWER WITH ALMONDS AND CAPERS 10

TRUFFLE MAC N' CHEESE 12

GRILLED ASPARAGUS 10

SAUTÉED SPRING VEGETABLES 10

RESTAURANT WEEK WINE SELECTIONS

WHITE

MONT GRAVET (COLOMBARD), COTES de GASCOGNE, SW FRANCE, 2017 29.95

RED

SOCIUS (MERLOT/MALBEC), PERIGORD, SW FRANCE, 2017 29.95

ENTRÉES

AL CEPPO PASTA WITH VEAL AND LAMB BOLOGNESE

Bread Crumbs, Pecorino Romano Cheese

BRAISED RABBIT

Broccoli Rabe, Fregola Sarda, Roasted Tomatoes, Castelvetrano Olives, Wild Oregano Jus

ROASTED CHICKEN BREAST

Spring Garlic Mashed Potatoes, Seasonal Mushrooms, Spinach, Whole Grain Mustard Jus

TUSCAN FARRO RAGU

Spring Peas, Roasted Tomatoes, Spring Greens, Baby Carrots, Pignoli Basil Pesto

ROASTED CODFISH

Spring Vegetable Fricassee, Bouillabaisse Jus

SCOTTISH SALMON*

Asparagus, Potato Puree, Roasted Cherry Tomatoes, Sauce Vierge

GRILLED BLACK ANGUS SIRLOIN* (\$12 Supplement)

Roasted Fingerling Potatoes, Grilled Asparagus, Black Pepper Sauce

ROASTED CRESENT FARM DUCK BREAST* (\$9 Supplement)

Ginger and Carrot Puree, Cauliflower, Leeks, Orange-Chili Honey Gastrique

DESSERTS

STRAWBERRY SUNDAE

Mascarpone Mousse, Meringue, Dulce de Leche and Crème Chantilly

VANILLA PANNA COTTA

Rhubarb, Orange Zest Confit

WARM DONUTS

Caramel Sauce

CHOCOLATE CREMEUX

Caramel Popcorn, Chocolate Pearls, Vanilla Crème Anglaise

STONE CREEK INN OFFERS A \$30.00 PRIX FIXE MENU YEAR ROUND

**This menu item can be cooked to order or is being served raw. Consuming raw and undercooked meats, fish, shellfish and eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*