



LANDMARK TAVERN
STONEHOUSE



Thanksgiving

MAKE YOUR RESERVATION

appetizer

choice of

Autumn Squash Soup

pumpkin seed oil, crème fraiche, pepitas

Heirloom Beet Salad

grapefruit, goat cheese, cocoa crumble

Maddy's Caesar

baby gem lettuce, radish, pecorino, za'tar croutons

Baked Brie

puff pastry, cranberry chutney, sage

Pumpkin Arancini

black truffle, parmesan cheese

entree

choice of

Herb Roasted Turkey

sausage stuffing, mashed potato, brussels sprouts, traditional giblet gravy, cranberry sauce

Felina Homestyle Lasagna

Hearth Roasted Salmon

charred scallion, pea shoots, heirloom baby carrots, vin blanc

Braised Short Rib

root vegetables, sweet potato puree, crispy shallots

Roasted Cauliflower

coconut yogurt, quinoa, kale

Cowboy Ribeye *+\$15 enhancement*

maître d' butter, mashed potato, broccolini, bordelaise

dessert

choice of

Sweet Potato Bread Pudding

candied pecans, toasted marshmallows

Pumpkin Cheesecake

cranberries, gingersnap crumble

Honey Crisp Apple Tarte Tatin

salted caramel, vanilla ice cream

Chocolate Pot d' Creme

graham cracker, whipped cream

Raw Bar

LMT TOWER

salmon crudo, crab cocktail,
8 east coast oysters,
8 west coast oysters,
8 clams, 6 shrimp

95

Shrimp Cocktail

5/24

East Coast Oysters

1/2 dozen | 24

West Coast Oysters

1/2 dozen | 26

Littleneck Clams

1/2 dozen | 9

Salmon Crudo

avocado, radish, rice cracker

20

CHILDREN'S
MENU

..... appetizer

choice of

Caesar Salad

Carrots & Celery
ranch dressing

Cup of Autumn Squash Soup
pumpkin seed oil, crème fraiche, pepitas

..... entrée

choice of

Turkey Dinner

Pasta
butter or pomodoro

Junior Lasagna

Chicken Fingers & French Fries

..... dessert

Vanilla or Chocolate Ice Cream

Executive Chef, David Drake

@stonehousenj | @bylandmarktaverns

adults \$79++ | children under 12 \$30++