

LANDMARK TAVERN  
STONEHOUSE

new year's eve  
3-course dinner

5:30pm-8pm

\$95 + tax for adults • \$30 + tax for children under 12  
20% gratuity will be added to parties of 8 or more

MAKE A RESERVATION

appetizer .....

choice of

**Chestnut Soup**

celery root purée, toasted hazelnuts, 9 year aged balsamic

**Buffalo Burrata**

delicata squash, pomegranate granola, kale, fried sage

**Crab Cake Salad**

boston bibb, shaved vegetable slaw, confit garlic aioli

**Stone House Caesar**

gem lettuce, red endive, shaved vegetables, anchovy crumble

**Tuna Carpaccio**

creme fraiche, caviar, chive

**Wagyu Tartare**

capers, black garlic aioli, fingerling potato chips

entrée .....

choice of

**Roasted Heirloom Cauliflower**

warm farro salad, baby kale, coconut yogurt, chickpeas

**Black Sea Bass**

shrimp risotto, zucchini, spicy tomato coulis

**Maine Lobster**

chanterelle, flame beet, sunchoke, port lobster broth  
+\$15 enhancement

**Duck ala Orange**

parsnip purée, black rice, shaved brussels sprouts,  
orange-spice reduction

**28-Day Dry Aged NY Strip**

potato pavé, creamed spinach, port reduction  
+\$12 enhancement

**Short Rib**

butternut squash polenta, broccolini, chili oil

dessert .....

choice of

**Taste of Chocolate**

cremeaux, white chocolate ice cream, oreo crumble, marquise

**Warm Pineapple Tarte**

almond pastry, coconut sorbet, toasted almond crumb

**Assortment of Sorbet & Ice Cream**

Raw Bar

East Coast Oysters  
6/21

West Coast Oysters  
6/24

Littleneck Clams  
6/9

Shrimp Cocktail  
5/20

LMT TOWER  
salmon crudo  
crab cocktail  
8 east coast oysters  
8 west coast oysters  
8 clams  
6 shrimp  
125

Children's Menu

..... appetizer .....

Fruit & Cheese

..... entrée .....

choice of

Pasta with Butter or Pomodoro

Cheeseburger & French Fries

Chicken Fingers & French Fries

..... dessert .....

Vanilla or Chocolate Ice Cream