

LANDMARK TAVERN
STONEHOUSE

new year's eve
4-course dinner

8pm-11pm

\$125 + tax per person & a champagne toast at midnight • \$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

second course

Ricotta Agnolotti

winter black truffle, beurre blanc

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



Executive Chef, David Drake



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