

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