

LANDMARK TAVERN
STONEHOUSE

christmas eve dinner

3-course prix-fixe menu

MAKE A RESERVATION

appetizer

choice of

Goat Cheese Croquettes

beet purée, arugula, hot honey

Harvest Bisque

crème fraiche, pepitas, pumpkin seed oil

Local Jersey Burrata

roasted grapes, beets, endive, pomegranate dressing

Caesar

butter lettuce, rose endive, shaved vegetables, anchovy crumble, croutons, parmesan

Salmon Crudo

avocado, radish, rice cracker

Spiced-Maple Glazed Baby Back Ribs

celery root slaw, crispy garlic chips

entrée

choice of

Homemade Pumpkin Ravioli

roasted mushroom, squash, pistachio crumble, brown butter sage

Sea Scallops

caramelized cauliflower purée, root vegetable and chorizo hash, herb oil

Roasted Amish Chicken

chestnut & sage stuffing, honey roasted carrots, pan drippings

Osso Buco

fregola, caramelized winter vegetables, gremolata

Filet Mignon

potato gratin, roasted cauliflower, bordelaise

dessert

choice of

Apple Strudel

granny smith apple, golden raisins, cinnamon ice cream, cranberry compote

Bread Pudding

suzette, white chocolate ice cream, orange zest

Chocolate Hazelnut Tart

cremeux filling, whipped cream, chocolate sauce, chocolate crumble

Assortment of Ice Cream and Sorbet

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

@stonehousenj | @bylandmarktaverns

\$85 + tax for adults | \$30 + tax for children under 12 | 20% gratuity will be added to parties of 8 or more