LANDMARK TAVERN
STONEHOUSE

christmas eve dinner

MAKE A RESERVATION

3-course prix-fixe menu

appetizer
choice of

Goat Cheese Croquettes
beet pesto, balsamic glaze, fried chickpeas

Harvest Bisque
crème fraiche, pepitas, pumpkin seed oil

Jersey Burrata
roasted grapes, flame beet, shaved apple & kohl-rabi, apple cider, walnut

Stone House Caesar
butter lettuce, rose endive, shaved vegetables, anchovy crumble, croutons, parmesan

Grilled Spanish Octopus
fingerling potatoes, paprika aioli, fennel pollan

Spiced-Maple Glazed St. Louis Ribs
apple-celery root slaw, crispy garlic chips

entrée
choice of

Pumpkin Agnolotti
roasted mushroom, squash, hazelnut crumble, brown butter sage

5 Spice Crusted Black Cod
golden oyster mushroom, spinach, leek, port wine reduction

Roasted Chicken Breast
honey roasted french carrots, fregola, baby kale, pan dripping sauce

Demkota Ranch Short Rib
sweet potato polenta, broccolini, pickled shallot, cola braise

Filet Mignon
potato gratin, roasted cauliflower, cippolini, bordelaise

dessert
choice of

Apple Strudel
Granny Smith Apple, golden raisins, cinnamon ice cream, cranberry compote

Bread Pudding
warm banana rum sauce, pecan crumble, brulée

Bitter Chocolate Tart
cremeux filling, whipped cream, chocolate sauce, chocolate crumble

Assortment of Ice Cream and Sorbet

Raw Bar

East Coast Oysters
6/24

West Coast Oysters
6/26

Littleneck Clams
6/9

Shrimp Cocktail
5/24

LMT TOWER
salmon crudo
crab cocktail
8 east coast oysters
8 west coast oysters
8 clams
6 shrimp
135

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
$90 + tax for adults | $30 + tax for children under 12 | 20% gratuity will be added to parties of 8 or more