LANDMARK TAVERN
STONEHOUSE

new year's eve
3-course dinner

MAKE A RESERVATION

appetizer

choice of

Onion Soup "du Réveillon"
beef broth, caramelized onions, sourdough, aged gruyère, cognac

Seared Tuna Carpaccio
fresh hearts of palm, white soy, pickled jalapeno

Local Burrata
roasted grapes, flame beets, bitter greens, pomegranate dressing

Wagyu Beef Tartare
capers, black garlic aioli, celeriac chips, chive

Stone House Caesar
gem lettuce, red endive, shaved vegetables, anchovy crumble

Crab Cake
boston bibb lettuce, shaved vegetable slaw, confit garlic aioli

entrée

choice of

Roasted Pesto Cauliflower
warm farro salad, baby kale, coconut yogurt, chickpeas

5 Spice Crusted Black Cod
golden oyster mushrooms, spinach, leek, fingerling purée, port wine reductio

Lobster Tail
tomato & saffron risotto, preserved lemon butter coulis, szechuan tuile +$15 supplement

Duck ala Orange
parsnip, black rice, shaved brussels sprouts, orange-spice reduction

Demkota Ranch Short Rib
butternut squash polenta, broccolini, pickled shallot, cola braise

28-Day Dry Aged NY Strip
potato gratin, glazed cipollini, pomegranate-red wine bordelaise +$15 supplement

dessert

choice of

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

Lemon Meringue "Ice Box" Parfait
limoncello, italian meringue, white chocolate chard, gold leaf

Assortment of Sorbet & Ice Cream

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
5:30pm-8pm | $105 + tax for adults • $30 + tax for children under 12 | 20% gratuity will be added to parties of 8 or more