



STONEACRE

— BRASSERIE —

Restaurant Week Spring 2018 *Lunch Menu*

Chicken Confit Fritters
with Honey & Togarashid

or

Carrot-Ginger Soup
with Parsnip & Cardamom Gastrique

or

Little Gem Lettuces
with Olives, Almonds & Feta



Braised Beef “Nam Pang” Sandwich
with Pickled Vegetables & Fresh Herbs

or

Seasonal Frittata
with Goat Cheese, Arugula & Romesco

or

P.E.I Mussels
Steamed with Beer & Fresh Herbs



Hazelnut Chocolate Mousse
with Cocoa Streusel, Salted Caramel & Whipped Creme Fraiche

or

Blood Orange Posset
with Cornmeal Cookies

or

Creamy Rice Pudding
with Cherries & Pistachios



STONEACRE

— BRASSERIE —

Restaurant Week Spring 2018

Dinner Menu

Chicken Confit Fritters
with Honey & Togarashi

or

Carrot-Ginger Soup
with Parsnip & Cardamom Gastrique

or

Little Gem Lettuces
with Olives, Almonds & Feta



Yellowtail Sole
with Kohlrabi Slaw & Smoked Carrot 1000 Island

or

Coq au Vin
with Wild Rice, Brown Beech Mushrooms & Winter Vegetables

or

Roasted Cauliflower
with Fennel, Couscous, Curry Yogurt & Pistachio



Chocolate Coffee Cake
with Malted Ice Cream & Candied Cocoa Nibs

or

Blood Orange Posset
with Cornmeal Cookies

or

Creamy Rice Pudding
with Cherries & Pistachios