

# Merry Christmas from the Staff of Stonehurst Manor

Dinner Served from 2 - 8 pm  
\$68 per person. Tax and gratuity not included.

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## APPETIZERS (Please select one)

### Scallops Wrapped in Bacon

Crispy bacon-wrapped sea scallops, glazed with maple, over apple-braised cabbage.

### Shrimp Cocktail

Tiger shrimp gently poached and served with spicy cocktail sauce and lemon.

### Duo of Crab Cakes

Loaded with lump crab, served with remoulade and lemon-dressed greens.

### Grilled Brie

Grilled brie served with caramelized onion and apricot jam and toasted focaccia.

## SALAD

### Caesar

Crisp romaine, Romano cheese and wood-fired croutons dressed in our house-made dressing.

## ENTRÉES (Please select one)

### Maple-Brined Turkey

Brined with pure maple syrup and roasted. Stuffed with dried fruit and andouille stuffing and giblet gravy.

### Aged and Pit-Smoked Prime Rib of Beef

The Ultimate! Smoked and slow roasted for eighteen hours. Served with au jus and creamy horseradish sauce.

### Wild Rose

Shrimp, scallops, lobster and lump crabmeat served with a garlic-basil cream sauce and tossed with Manor-made tomato rose fettuccine.

### Grilled Rack of Lamb

A half rack of her encrusted New Zealand lamb grilled. With choice of starch and vegetable.

### Grilled Vegetables

Assorted fresh vegetables, grilled and served over polenta with balsamic reduction.

### Oven Roasted Half Duckling

Crispy oven roasted half duckling topped with Asian pear relish.

### Roasted Salmon

North Atlantic salmon pan seared, served with red wine beurre rouge and a red onion rose.

## DESSERTS (Please select one)

### Triple Chocolate Torte

### Homemade Bourbon Pecan Ice Cream and Caramel

### Blueberry Cheesecake

