



*Happy New Year from the Staff of Stonehurst Manor*



**Two Dinner Seatings Offered:**

6:00 pm - \$68 per person OR 9:00 pm - \$78 per person  
Dinner Tickets are Sold in Advance. Tax and gratuity not included

**Dinner includes:** Choice of Appetizer, Salad and Choice of Entrée  
with Wood Fired Oven-baked Sourdough Bread, Seasonal Vegetable, Starch, Dessert, Coffee and Tea

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**APPETIZERS**

**Scallops Wrapped in Bacon**

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

**Shrimp Cocktail**

Jumbo tiger shrimp gently poached and served with spicy cocktail sauce and lemon.

**Tapenade**

Parisian tapenade with capers, parsley, regional olives and shaved shallots  
served with toast points.

**Beef Carpaccio**

Thinly sliced beef served with shallots, pickles, Dijon mustard and crostini.

**Crab and Lobster Bisque**

Silky smooth sherry and lobster cream with fresh lobster and lump crabmeat.

**SALAD**

**Mixed Greens**

Mixed greens with champagne-pomegranate vinaigrette with cherries, pickled grapes, pine nuts and chèvre.

**ENTRÉES**

**Pit-Smoked & Aged Prime Rib of Beef**

The Ultimate! Aged and slow roasted for eighteen hours. Served with au jus and horseradish cream.

**Ahi Tuna**

Pan blackened ahi tuna with wasabi, pickled ginger and Asian slaw.

**Lobster Ravioli**

Manor-made ravioli stuffed with lobster and ricotta cheese.  
Served with roasted tomato, spinach, shallots and tarragon lobster cream sauce.

**Beef Tenderloin**

Pan seared 7 ounce beef tenderloin with roasted shallot demi-glace and fresh herb butter.  
Served with starch and vegetable.

**Statler Chicken Breast**

Served over mashed potatoes with vegetable of the day and fine herb au jus.

**The Wild Rose**

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

**Herb Encrusted Half Rack of Lamb**

A half rack of herb encrusted New Zealand lamb grilled  
and served with cream fennel corn and smoked red onion marmalade.

**DESSERT**

**Blueberry Cheesecake**

**Chocolate Kahlua Torte**

**Homemade Bourbon Pecan Ice Cream with Caramel**

**Classic Vanilla Crème Brûlée**

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