



*Happy New Year from the Staff of Stonehurst Manor*



**Two Dinner Seatings Offered:**

6:00 pm - \$58 per person OR 9:00 pm - \$68 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**

**Gravlax**

House cured salmon on toast points, dill cream, chopped egg, red onions and capers.

**Shrimp Cocktail**

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

**Mushroom Crostini**

Wild mushrooms sautéed with shallots, rosemary and asiago cheese served over a grilled baguette.

**Mini Beef Wellington**

Beef tenderloin wrapped in puff pastry with mushroom duxelle and demi glace.

**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**

**Smoked 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 in tarragon, shallot and lobster cream with roasted tomatoes and braised spinach.

**Tenderloin of Beef**

Pan seared beef tenderloin with a crispy polenta cake, balsamic glazed tomatoes, demi glace and watercress.

**Statler Chicken Breast**

Served over barley risotto with roasted root vegetables 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 fettucine.

**Herb Encrusted Half Rack of Lamb**

A half rack of grilled New Zealand lamb with creamed fennel corn and smoked red onion marmalade.

**DESSERT**

**Blueberry White Chocolate Cheesecake**

**Chocolate Mousse**

**Peach Clafouti**

**Classic Vanilla Crème Brûlée**

