

# Stonehome Wine Bar

## *Appetizers*

**Simple Green Salad**  
with Mixed Baby Lettuces, Herbs,  
Shallots, Verjus and Parmigiano  
\$6

**Fromage De Tete**  
with Caraway-Mustard Vinaigrette,  
Greens and Baguette.  
\$9

**Gin Cured Arctic Char**  
with Cucumbers, Radishes, Chervil and Lime Vinaigrette  
\$12

**Chilled Green Asparagus Flan**  
with Mushroom Fondue, Lardons and Baby Arugula.  
\$11

**Warm Fingerling Potato Salad**  
with Smoked Trout, Red Onions, Pepperpress  
and Creamy Cpaer Dressing.  
\$10

## *Entrees*

**Braised Berkshire Pork Cheek Confit**  
with Herbed Spaetzle, Pickled Fennel, Grainy Mustard and Fresh grated Horseradish  
\$20

**Wild Atalantic Trout**  
with Fava Beans, Ramps, Braised Endive and Warm Herb Vinaigrette  
\$21

**Pan-Roasted Free Range Chicken**  
with Chicken Meatballs, Hen of the Woods Mushrooms, White Beans and Consomme  
\$18

**Homemade Cavatelli**  
with Baby Peas, Shallot Confit, Shiitakes, Mint, Pea Leaves and Ricotta  
\$17

**Lamb Sirloin**  
with Za'atar Tabbouleh Salad, Preserved Lemons and Baby Carrots  
\$23

**American Wagyu Beef Tri Tip Steak**  
with Braised Beef Stuffed Yukon Gold Potato, Creamed Mustard Greens and Red Wine Jus  
\$25

**Chef-John Gibson**  
Specials available daily  
menu updated May 2008

*Cheese and Charcuterie*  
choice of three \$9, choice of six \$16 - bread included

**Pecorino Toscano Stagionato**  
Aged, Sharp, Firm, Sheep, Italy

**Pawlett**  
Mild, Meadowy Flavors  
Cow, Consider Bardwell Farm Vermont

**Petit Jurassic**  
Firm, Nuanced, Cow, France

**Parmigiano Reggiano**  
Hard, Sweet, Savory, Cow, Italy

**Gouda**  
Firm, Full Flavors of Caramel and Nuts Cow, Holland

**Chimay Grand Cru**  
Washed Rind, Buttery and Pungent, Cow, Belgium

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**Chirizo**  
Pork, Flavored with Garlic and Paprika

**Speck**  
Pork, Smoked Herbs and Juniper

**Smoked Duck**  
Applewood Smoked, Rich, Fatty

**Soppresata Picannte**  
Pork, Sweet and Spicy

**Tuscan Ham**  
Pork, Flavored with Herbs

**Serrano Ham**  
Salt Cured Pork Leg from Spain

*Desserts*

**Warm Bittersweet Chocolate Cake**  
with Fresh Whipped Cream

**Fig and Almond Tart**  
with Fig-Port Sauce and Candied Almonds

**Lemon Custard Cake**  
with Vanilla Creme Anglaise and Huckleberry Compote

**Mascarpone and Vanilla Bean Cheesecake**  
with Blood Oranges and Brown Sugar Crust

Coffee \$3 Tea \$2  
Spirits and Apertif are also available