

STOCK HILL 3-COURSE

\$55 PER PERSON

first CHOICE OF

SEAFOOD CHOWDER

classic new england style

THE STOCK HILL

local greens, port poached pears, goat's cheese, hazelnuts, orange supremes, spiced port wine vinaigrette

WEDGE

baby iceberg, bacon, pickled shallots, blue cheese crumbles, buttermilk dressing

main CHOICE OF

7oz C.A.B. FILET or 8oz PRIME FILET +15

chateau potatoes, roasted garlic & red wine demi

UPGRADES

14oz WAGYU RIBEYE +24

20oz BONE-IN DRY AGED KC STRIP +28

WAGYU BEEF BOURGUIGNON

wild mushrooms, bacon, root vegetables, red wine, truffle & leek polenta, aromatic herbs

SALMON

cedar smoked cream, brown butter, preserved lemon & caper vinaigrette, confit of autumn squash, caraway-black olive soil, pickled shallot

WAGYU RAGOUT

wagyu beef sausage ragout, whipped roasted garlic ricotta, house made pasta, grana padano, fresh herbs

COMPLEMENTS

JUMBO SEA SCALLOPS 18

LOBSTER OSCAR 32

sweets CHOICE OF

CLASSIC CRÈME BRÛLÉE

sorghum & orange shortbread cookies

THE CHOCOLATE

RESOLUTION DESTROYER

chocolate genoise, chocolate mousse, chocolate buttercream, chocolate bavaois, chocolate anglaise, christopher elbow belgian chocolate ice cream