

THE RUSTIC GRILL

at StoneWater

Make Your Reservations Today!

VALENTINE'S

3-COURSE CHEF'S TASTING MENU

February 14th - 16th

\$35^{PP}
(+tax & gratuity)

Starters | Choice of

CREAM OF MUSHROOM SOUP

WEDGE SALAD

blue cheese dressing, crispy bacon, roasted tomatoes,
hard boiled egg, grilled red onion

SEARED SCALLOP

creamed brussel sprouts and saffron aioli

SHRIMP STEAM BUNS,

sriracha honey, pickled vegetables, cilantro, scallions

Mains | Choice of

HOUSE MADE GNUDI,

brussel sprout leaves, apples, beurre blanc

STUFFED PORK TENDERLOIN

dried apricot stuffing, sweet potato puree, haricot vert, rosemary honey jus

SEARED VERLASSO SALMON

charred broccoli rabe, risotto cake, seafood consommé

AIRLINE CHICKEN

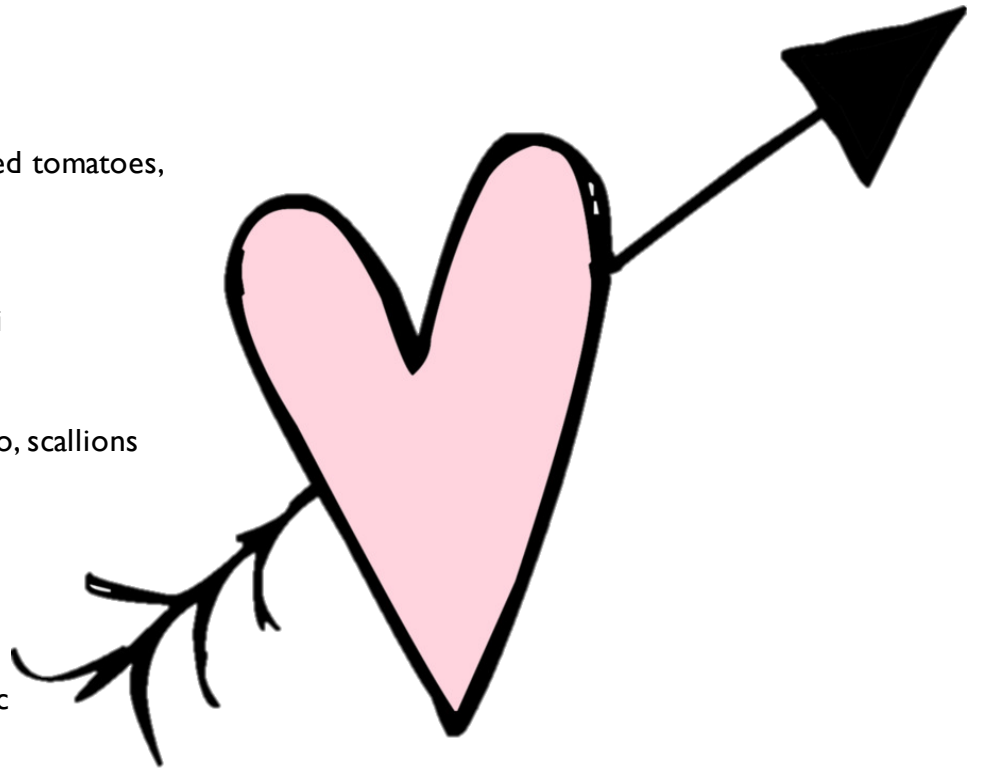
cippolini onion, baby squash and potato hash, porcini cream sauce

Sweets | Choice of

FLOURLESS CHOCOLATE TORTE

HONEY APPLE TRIFLE

CHOCOLATE FONDUE FOR TWO WITH ACCOUTREMENTS



XOXO,
*Our Full
Dinner Menu
Is Also
Available!*

440.461.4653 x106