



## Amuse

Rougie Farms Seared Foie Gras

*huckleberries / green cardamom / basil / brioche*

\$33

West Coast Oysters (DF)

*ponzu / tobiko / cilantro / seaweed*

\$22 per half dozen

3 Local Cheeses (V)

*fruit / candied nuts / chocolate / honey / mostarda / pickles / preserves / crostini*

\$26

Elk Tartare (GF)

*smoked steelhead roe / pickled mustard seeds / kimchi / fried yarrow / nasturtium / potato chips*

\$26

Spiced Carrots (GF, V)

*smoked eggplant / dukkah / dill / hazelnuts*

\$16

Summer Crudo (GF, DF)

*hamachi / spot prawns / gazpacho / pickled plum / cotton candy grapes / saffron pearls*

\$24

## Graze

Dixon Melons (GF, DF, V)

*fisée / cucumber / feta / yuzu kosho vinaigrette / spiced pepitas / finger lime / mint*

\$17

Mountain View Gardens (GF, DF, V)

*tomatoes / red pepper jam / torched miso butter / figs / burrata / white balsamic / basil*

\$17

Wicked Good Farm Mini Lettuces (V)

*shaved radish / blue cheese / toasted panko / green goddess dressing / cured yolk*

\$16

## Sate

Filet Mignon (GF)

*potato croquette / chestnut mushrooms / broccolini / charred onion / foie jus*  
\$56

Hansen Farms Rack of Lamb

*roasted cauliflower / potato gnocchi / tarragon sabayon / jus / brown butter*  
\$54

Ora King Salmon (GF)

*baby bok choy / miso garlic velouté / French green lentils / shiso*  
\$44

Spaghetti Alla Chitarra

*ghee poached local trout / fennel barigoule / Mission Valley shrimp / bottarga butter / tomato*  
\$33  
*Add 12 grams Siberian Caviar ~ \$26*

Summer Succotash (GF, V)

*sweet corn / squash / fava beans / confit tomatoes / rocket pesto / trumpet mushrooms / parmesan crema*  
\$26

Split charge \$4

### A special thank you.

*At Stone Hill, our philosophy is simple. Keep it as local as possible. We partner with farmers, foragers, ranchers, fishers, brewers and distillers so we have the finest and freshest ingredients to use in our handmade food and drinks.*

*Stone Hill would like to thank the following local producers for making our dinner menu possible:  
Wicked Good Farms, Mountain View Gardens, Hansen Farms, Mission Valley Shrimp, Native Fish Keepers,  
Valleygirl Mushrooms, Flathead Fish and Seafood, Two Bear Farm, Dixon Melons, Tucker Family Farm,  
Lifeline Farm, Western Montana Growers Cooperative, Timeless Seeds.*

### Legend

GF = Gluten Free      DF = Dairy Free      V = Vegetarian

Please let your server know about any dietary restrictions or food allergies.

### Because we must...

Everything we do is done with the greatest attention to food safety. However, the regulations say we must remind you that consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Please ask if you have questions about this.