



New Year's Eve with Stone Hill Kitchen

Starter

Caramelized Cauliflower, Parmesan Espuma, Pickled Sultanas,
Butter Toasted Bread Crumbs, Curry Oil



Main

(Choice of One)

Wagyu New York Strip

Maple Soy Glaze, Toasted Sesame, Black Garlic Emulsion, Smoked Butter Potato Fondant,
White Radish, Pea and Wasabi Purée, Bone Marrow Crème Brûlée, Sauce Bordelaise

Chilean Sea Bass

Saki Cured and Torched, Truffle Risotto, Pickled Clams,
Winter Herb and Marcona Almond Pesto, Clam Sabayon, Grana Padano Wafers, Fried Herbs

Oyster Mushroom "Steak"

Chargrilled Oyster Mushroom, Egg Noodles, Crispy Quail Egg, Charred Leek,
Pickled Cabbage, Smoked Corn Purée, Basil Oil, Umami Chowder, Truffle



Dessert

Lemon and Pine Nut Crusted Tart, Nutmeg Custard, Huckleberry Gel,
Brown Butter Fudge Crumble, Huckleberry Sorbet, Huckleberry Meringue

\$80

Optional Wine Pairing

\$35



*Reservations required. Call 406.837.2720 to book a table
or email stephanie@stonehill.kitchen.*