

## APPETIZERS

CAULIFLOWER AND OYSTER CHOWDER <i>Smoked Pancetta and Sherry Wine</i>	12
STONE CREEK INN CRISPY CALAMARI AND BABY FRISÉE SALAD <i>Spicy Ginger Vinaigrette</i>	15
ROASTED CARROT AND AVOCADO SALAD <i>Cumin-Citrus Vinaigrette, House Made Crème Fraiche and Toasted Seeds</i>	14
GRILLED PORTUGUESE OCTOPUS <i>Warm Fingerling Potatoes, Roasted Tomatoes, Chick Peas, Taggiasca Olives, Orange Zest and Espelette Pepper</i>	17
HUDSON VALLEY DUCK FOIE GRAS TERRINE <i>Golden Delicious Apple and Citrus Preserves with Toasted Brioche</i>	19
TINY CHEESE RAVIOLI <i>Mussel and Chive Broth Infused with White Truffle Oil</i>	15
LONG ISLAND DUCK MEATBALLS <i>Apple Cider Reduction</i>	14
ORGANIC LOCAL BABY GOLD AND RED BEETS WITH CLAYTONIA SALAD <i>Goat Cheese, Saba Balsamic Vinegar and Extra Virgin Olive Oil</i>	13
CREAMY POLENTA <i>Shiitake, Cremini and Oyster Mushrooms with White Truffle Oil and Pecorino Romano Cheese</i>	12

## SIDE DISHES

ROASTED FINGERLING POTATOES WITH TRUFFLE OIL AND PARMESAN CHEESE	7
LOBSTER MASHED POTATOES	8
GRILLED ASPARAGUS	7
TRUFFLE MAC N' CHEESE	8

## CHEESE PLATE

CHEESE PLATE <i>Served with Fig Jam Paste</i>	3 for 9 5 for 15
ABBAYE DE BELLOC <i>Sheep's Milk Cheese, Rich Flavor, Fine and Dense Texture, from Pyrénées, France</i>	
BLU DEL MONCENISIO <i>Cow's Milk Cheese, Firm, Pungent, Peppery with Moist Texture, from Northern Italy</i>	
VALENCAY <i>Goat's Milk Cheese, Smooth, Dense Texture with a Mild, Lemony, and Clean Flavor, from Loire Valley, France</i>	
ROBIOLA BOSINA <i>Cow and Sheep's Milk Cheese, Luxurious, Silky, Mild, Sweet Paste with Smooth, Well Balanced Flavors, from Italy</i>	
GOUDA, AGED FOUR YEARS <i>Cow's Milk Cheese, Perfect Balance of Salty and Sweet, Meltingly Smooth with a Hint of Butterscotch Flavor, from Netherlands</i>	