

# STONE TERRACE GASTROPUB

RESTAURANT WEEK 3-COURSE LUNCH \$20

## COURSE-1

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### CHARRED CAESAR SALAD

ARTISAN ROMAINE LETTUCE DRIZZLED WITH OIL AND TOPPED WITH PANKO BREAD CRUMBS, THEN GRILLED ON OUR OPEN GRILL TILL CHARRED, AND TOPPED WITH FRESH PARMESAN CHEESE. SERVED WITH A BLISTERED LEMON AND CAESAR DRESSING

## COURSE-2

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### GRILLED CHICKEN AND

### TRUFFLE MUSHROOM RAVIOLI

TRUFFLE MUSHROOM MOUSSE FILLED RAVIOLI IN A 4 CHEESE GARLIC SAUCE TOPPED WITH GRILLED CHICKEN BREAST

## COURSE-3

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### FRANGELICO HAZELNUT AFFOGATO

10Z FRANGELICO HAZELNUT LICQUOR POURED OVER FRESH SCOOPED VANILLA BEAN ICE CREAM WITH A HOT SHOT OF ESPRESSO POURED OVER TOP TABLE SIDE BY THE EXECUTIVE CHEF.

# STONE TERRACE GASTROPUB

RESTAURANT WEEK 3-COURSE DINNER-\$55

## COURSE-1

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### ASSORTED CROSTINI'S

ENJOY OUR ASSORTED CROSTINI OFFERING OF  
1 TOMATO BRUSCHETTA

1 CRISPY PROSCIUTTO WITH GOAT CHEESE AND FIG JAM  
1 CARAMELIZED ONION AND BLEU CHEESE

## COURSE-2

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### GRILLED LOBSTER TAIL PARMESAN RISOTTO

6OZ BUTTER POACHED AND GRILL FINISHED LOBSTER  
TAIL PLATED OVER A BUTTERY PARMESAN RISOTTO  
TOPPED WITH FRESH HERBS

## COURSE-3

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### FRANGELICO HAZELNUT AFFOGATO

1OZ FRANGELICO HAZELNUT LICQUOR POURED OVER  
FRESH SCOOPED VANILLA BEAN ICE CREAM WITH A  
HOT SHOT OF ESPRESSO POURED OVER TOP TABLE  
SIDE BY THE EXECUTIVE CHEF.