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STONE BARN

## Origins Menu

Honoring our teachers is a way to say thank you to the people who inspired us to become what we are today.

*Chef Lucas Curcio Perez*

### Scallop Ceviche

Sour Orange | Green Apple Sorbet | Fennel (GF)

*Elena Walsh Pinot Grigio*

### Roasted Onion

Mushrooms | Organic Vegetables | Consommé (V,GF)

*Desu Nai, Albarino*

### Duck Confit

Truffle Potato | Cocoa Brioche | Chestnuts (N)

*Simonet Fevre Bourgogne – Pinot Noir*

### Black Cod

Sweet Potato | Pineapple | Saffron | Grapes | Jus

*Château St. Jean Chardonnay*

### Angus Prime + 1855

Grilled Tenderloin | Short Rib | Bone Marrow | Organic Carrots | Peas

*Kaiken Cabernet*

### Intermezzo

Bush Tea

### Ruby Chocolate & Vanilla

Lavender | Mango | Lime | Almond (N)

*Ayala Rose Champagne*

Seven Course

Wine Pairing available



All prices are in US dollars and subject to 12% tax and 18% service charge.

\*Gluten free available V – Vegan, P – Pork Products, N – Contains Nuts, GF – Gluten Free

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

## À la Carte Menu

Inspired by fresh Mediterranean flavors these delicacies are designed to be shared ‘tapas style’ or to build your own tasting menu.

### Scallop & Prosciutto

Heirloom Tomatoes | Black Olives | Basil (P)

### Halibut

Zucchini | Caviar Beurre Blanc | Sweet Peas (GF)

### Angus Prime + 1855

Grilled Tenderloin | Short Rib | Bone Marrow | Organic Carrots | Peas

### Lobster Roulade

Avocado | Citrus | Saffron | Baby Potatoes (GF)

### Island Pumpkin Doppio

Mascarpone | Sage | Walnuts | Spinach (N,V)

### Organic Chicken & Foie Gras

Morel | Béarnaise | Truffle Jus | Hazelnuts (N)

### Sweet Corn

Risotto | Roasted Peppers | Cashew Cheese | Wakame (N)

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## Sweet Memories

### Passion Fruit

Crème Brulee | Sorrel & Cherries | Vanilla & Tea

### Tiramisu à la Caribbean

Chef's Signature Recipe

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