STONE SOUP COTTAGE

Six Course Chef's Tasting Menu

First Course

Smoked Onion Soup
finished with Grilled Brioche and Gruyere
Wine Pairing Option: 2005 Huber Gruner Veltliner, Austria

Second Course

Duck Confit Salad
With Sour Bing Cherry Compote

Third Course

Steamed Mussels
with Fresh Fennel, White Wine and Cream
Wine Pairing Option: 2008 Zaca Mesa Viognier, California

*Fourth Course

Missouri Wild Mushroom Risotto
finished with Shaved Black Truffles
Wine Pairing Option: 2006 Wilderkrans, Cabernet Franc/Merlot, South Africa

*Fifth Course

Burgundy Braised Beef Short Ribs Served
with Baby Root Vegetables
Wine Pairing Option: 2008 Seghesio, Zinfandel, California

Sixth Course

Sabayon with Fresh Berries
OR
Fromage Plate with Dried Fruit and Toast

(*) Indicates Courses Not Included with the Four Course Menu – Sorry No Substitutions

$49.95 For Four Course Tasting Menu
$69.95 For Six Course Tasting Menu ● Price Excludes Tax, Gratuity and Wine
Four Flight Wine Pairing with Both Menus Available- $35.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness