

# THE NEST

- AT STONE EAGLE -

## TO START

Warm Mediterranean Olives & Almonds 12

Sourdough & Romesco Scarpetta 14

Served with salted butter, romesco scarpetta of roasted red peppers, tomatoes, and almonds

Foie Gras & Pork Terrine 24

Classic French-style preparation with pickled shallots, gherkins and Dijon

Stone Eagle Rosé

Hamachi Crudo 32

Japanese Yellowtail tuna with yuzu kosho

Eagle Eye

Warm Goat Cheese Salad à la Chez Panisse 22

Marinated and baked local goat cheese, garden lettuce with house vinaigrette, fennel

Stone Eagle Rosé

Steak Tartare 32

AAA steak with truffle yolk, fresh horseradish root, house chips

Stone Eagle Red Label | Two Sisters Vineyards Blanc de Franc

## PASTA & RISOTTO

Tuscan Ricotta Gnudi 32

Brown butter, crisp sage

Eagle Eye

Rigatoni alla 'Nduja 34

Rigatoni in creamy tomato sauce with spicy Calabrian 'nduja

Stone Eagle Red Label

Stone Eagle Signature Risotto 40

Parmesan risotto layered over five-hour braised lamb shoulder

Stone Eagle Special Selection

## MAINS

Beef Short Rib 56

Grainy mustard mash, carrots, leeks, black garlic jus

Stone Eagle Special Selection

Duck au Vin 48

Classic French preparation of slowly braised duck in red wine served with smoked bacon and potato gratin

Stone Eagle Red Label

BC Wild Miso Black Cod 68

Marinated in miso, sake, and mirin. Served with soba noodles, black kale and dashi broth

Eagle Eye

Roasted Citrus Chicken 52

Citrus-marinated half chicken, braised endive, romesco sauce

Eagle Eye

24 oz AAA Porcini-Rubbed Bone-In Ribeye 125

with hand-cut potatoes, for 2 people

Stone Eagle Special Selection

8oz Petit Filet 64

28 day aged AAA tenderloin with creamy mashed potatoes

Stone Eagle Red Label

## SIDES 14

Hand-cut potatoes with fresh thyme and rosemary sea salt

Truffle & parmesan +4

Broccoli raab with lemon and chilies

Potato purée

Brussels sprouts crisped with umami sauce, chilies, and sesame

Smoked carrots with feta, dill, and capers