

# 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 hazelnuts

Duck Foie Gras & Pork Terrine 24

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

*Stone Eagle Rosé*

Hamachi Crudo 32

Japanese yellowtail with yuzu kosho, citrus, chilies and shallots

*Eagle Eye*

Warm Goat Cheese Salad à la Chez Panisse 22

Panko crusted goat cheese, garden lettuce with pickled onion, fennel, house vinaigrette

*Stone Eagle Rosé*

Steak Tartare 32

AAA steak with truffle yolk, fresh horseradish, grilled sourdough

*Stone Eagle Red Label | Two Sisters Vineyards Blanc de Franc*

## PASTA & RISOTTO

Shrimp Linguine 42

Tomato, white wine, capers, Anaheim chili, parsley

*Eagle Eye*

Rigatoni alla 'Nduja 34

Rigatoni in creamy tomato sauce with spicy Calabrian 'nduja, Parmigiano Reggiano

*Stone Eagle Red Label*

Stone Eagle Signature Risotto 42

Parmesan risotto layered over five-hour braised lamb shoulder, soffrito

*Stone Eagle Special Selection*

## MAINS

Beef Short Rib 56

Grainy mustard potato purée, carrots, crispy onions, black garlic jus

*Stone Eagle Special Selection*

Duck au Vin 48

Classic French preparation of slowly braised duck in red wine with smoked bacon, cipollini, potato pavé

*Stone Eagle Red Label*

BC Wild Miso Black Cod 68

Marinated in miso and mirin. Served with soba noodles, kale, sesame and mushroom dashi broth

*Eagle Eye*

Grilled Half Chicken 52

Hazelnut romesco, grilled broccolini and salsa verde

*Eagle Eye*

24 oz AAA Porcini-Rubbed Bone-In Ribeye 125

with potato pavé, for 2 people

*Stone Eagle Special Selection*

8oz Petit Filet 70

28 day aged AAA tenderloin with potato purée and broccolini

*Stone Eagle Red Label*

## SIDES 14

Crisped Brussels Sprouts with hoisin, chilies, and sesame

Roasted Mushrooms with thyme, garlic and peppercorn