

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