

a p p e t i z e r s

- Winter Soup of the Day** 7
- Lobster Bisque with Cognac Cream** 8
Stanhope Grille Signature Item
- *House Cured Whiskey Salmon** 14
K. E. Farm's maple syrup-mustard drizzle, black bread crouton and pickled red onion
- Roasted Pumpkin and Rosemary Risotto** 13
Irish bacon, spiced walnuts and shaved Pecorino, Sangiovese foam
- Mussels and Frites** 14
Chorizo, fennel and cherry tomatoes in Garnacha Tinta broth, crispy sweet potato frites
- Brandt Farms Sirloin Cut Steak Tartare** 18
Burgundy jus, anchovy and flat leaf parsley gremolata, organic brown egg yolk, grilled brioche
- Cheese and Charcuterie** 15
Locally procured and family produced

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- Brussels Sprouts and Frisee Salad** 13
Meyer lemon and Gorgonzola dressing, crispy lardons and savory baguette frites
- Roasted Beet and Winter Squash Salad** 11
Arugula, radicchio, aged balsamic and toasted pumpkin seeds
- Charred Radicchio Salad** 12
Glazed pears, Twig Farm's Goat Tomme, reduced balsamic and carrot greens oil
- Romaine Hearts Caesar Salad** 10
House made dressing, soft poached egg with Reggiano and aged black garlic, crispy focaccia crouton

Our Romance Month Menu, February 2010, celebrates the very best ingredients of the season. We are proud to support local farmers, foragers, cheese-makers, and fishermen featuring sustainable beef, lamb, pork, poultry and seafood wherever possible. Executive Chef Raymond Southern draws inspiration from the abundance of locally grown produce to create imaginative and seasonally-inspired dishes.

Romance Month 2010

m a i n d i s h e s

- 28 Pan Roasted Sea Scallop in Brown Butter and Foie Gras ***
Yellow cauliflower purée, sautéed sweetbreads and chanterelle cream, port macerated cherries
- 26 Seared Yellowfin Tuna ***
Smoked paprika, chipotle and roasted pimento aioli, yellow turnip mash, flash fried bitter greens, crispy fried capers
- 22 Olive Oil Poached Chatham "Day Boat" Cod ***
Plum tomato and caperberry stew, quick fried winter vegetable slaw, artichoke purée
- 25 Crispy Skin All Natural Duck Breast and Leg Confit ***
Concord grape jelly cabbage, savory stock reduction, foie gras brown butter caramel
- 26 Grilled Brandt Farms Flat Iron Steak ***
Lobster hash with root vegetables and Burbank potatoes, green olive chimichurri
- 23 Pan Roasted Misty Knoll Half Chicken**
Tomato confit with eggplant, capers, and lentils, broccoli rabe, Manchego basil pesto, roasted pine nuts
- 34 Roasted Bone-In Brandt Farms Fillet Steak ***
Red wine and charred marrow pan sauce, lemony garlic mashed fingerlings
- 31 Colorado Lamb Chop and Braised Vermont Shoulder ***
Wilted kale and Swiss chard, sage and garlic cranberry beans, cherry tomato confit
- 25 PT Farms Grilled Pork Chop ***
Vermont thick-cut chop with apple and sour cherry compote, roasted parsnips, mulled cider mayonnaise
- 19 Roasted Foraged Mushrooms and Ricotta Ravioli**
Toasted hazelnut and brown butter sauce, crisp fried spinach leaves

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- 6 Roasted Brussels Sprouts**
Chèvre cream, crispy pancetta, aged balsamic reduction
- 6 Fire Grilled Portobello Mushroom**
Manchego fondue
- 6 Creamy Quinoa**
Seasoned winter vegetables, grated Romano
- 6 Mashed Fingerling Potatoes**
Cabot Creamery's Clothbound Cheddar

* These items are cooked to order or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

18% service charge for parties of 6 or more

As nuts are used in our kitchen, dishes may contain nut traces. Please inform your server of any food allergies.

Executive Chef Raymond Southern

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