

EDITOR'S PICK: STONE HOUSE RESTAURANT BY SHANNON MASTALER



Stone House Restaurant offers exceptional food in an atmosphere that is

warm, inviting and elegant

Stone House Restaurant is a hidden gem right in Burlington.

Constructed entirely of stone on the outside, the interior is just as impressive as the exterior. With warm woods, crisp table cloths, stone walls and fresh cut flowers, Stone House make you feel welcome and right at home from the minute the friendly staff greets you.

Opened less than a year ago by husband and wife team Hanne and Joseph, you would never know this was a new establishment... the staff seem like old friends and the menu has been perfected by Mitchell Lamb, Executive Chef.

Hanne and Joseph bring with them, years of experience. Owners of the Lake House in Niagara, they wanted to bring

that same successful formula of incredible food and a beautiful surrounding to Burlington.

On my recent visit to Stone House, I was treated to a wonderful evening of delicious food and a cozy atmosphere.

As my guest and I arrived at Stone House for our dinner reservation, we are immediately struck by the beautiful and welcoming design. On the outside Stone House is reminiscent of an upscale ski lodge you'd find tucked away in the snow. And on the inside, it's warm and cozy, yet quite elegant.

As my guest and I are seated, I have the opportunity to have a good look around. The first thing I notice is how much fun all the guests seem to be having over their

food, wine and conversation.

With most tables filled on a busy Friday evening, my guest and I are lucky to be seated in the "Orient Express," a select few tables that are really more, private booths. The lucky customers that are seated here are treated to the best seats in the house - with a comfortable booth surrounded by rich drapes that provide privacy. There's even a switch that will turn on a light so your server knows when he or she is needed.

With a menu described as European Mediterranean cuisine, there is something everyone will love. And my guest and I soon realize that we would probably love most things on the menu. With so many options, from classics like >>

<< bruschetta and escargots to start, to their famous baked brie. I opt for the sauteed tiger shrimp and my guest decides on the baked brie (which we'd heard so much about).

We enjoy our drinks and take in the ambiance. Candles lit, lights dim, and the sound of dinner music in the background. Stone House is one of the few restaurants that truly brings the comforts you love at home together with the elegance and fine cuisine you'd expect at a dining establishment, to create a very memorable atmosphere.

When our appetizers arrive and we dig in, there's no question why the baked brie is such a fan favourite. With the warm cheese oozing out of the crispy filo pastry accompanied with roasted vegetables and a sweet balsamic reduction, it's delicious. And the tiger shrimp are cooked to perfection, with a warm butter and garlic sauce with just the right amount of fresh herbs added.

My guest and I look again at the menu to try and decide what to order for our entrees.

The menu offers everything from gourmet thin crust pizzas to specialty pastas like gnocchi potato (chicken, shrimp and prosciutto, sun-dried tomatoes and spinach tossed in a garlic cream sauce), tagliatelle con carne (beef tenderloin, roasted red peppers and spinach, tossed in a rich gorgonzola cream sauce topped with crumbled gorgonzola and balsamic reduction), to classics like spaghetti bolognese and whole wheat linguini primavera.

The mains offer the traditional grilled New York striploin, veal parmigiano, a fresh catch of the day, fillet mignon and so much more.

After much consideration and contemplation, I decide on the ov-

en-baked chicken supreme (stuffed with mushrooms, brie and red pepper, served with garlic mashed potatoes.) My guest decides on the fillet mignon and we also order a small portion of the tagliatelle con carne pasta (we just can't resist trying at least one pasta when they all sound so delicious!).

The pasta arrives first and the scent is mouthwatering. The rich cheese, melted with the beef tenderloin and vegetables look beautiful, and we can't wait to taste.

And once we do, there are no words... creamy, flavourful and smooth - the pasta is absolutely delicious, and possibly the best pasta I've tasted all year. The beef tenderloin is tender and literally melts in my mouth. With the pasta course done, we are both happily awaiting our next course.

Our server brings our mains and they are just as flavourful as the appetizers and pasta have been. The fillet is cooked to absolute perfection, the chicken is spilling out bubbling brie... everything is delicious and my guest has claimed Stone House as his new favourite restaurant.

With our plates cleared, we are happily full. As we leave, we thank our hosts for a wonderful evening and head outside. Once in the car, my guest and I decide that Stone House will, without a doubt, become a regular for us.

If you haven't already experienced an evening at Stone House, the winter season is the perfect time to enjoy the warmth, coziness and mouth-watering cuisine that it offers.

Stone House is also offering a Seafood Buffet from 11 a.m. to 8 p.m. every Sunday. For only \$35 per person enjoy lobster, oysters, crab, shrimp, mussels, prime rib, pasta and more! Book your table now!



q&a

WITH CHEF MITCHELL LAMB,
STONE HOUSE RESTAURANT

HOW DID THE MENU FORM?

The menu has evolved over the eight years of our sister location the Lake House Restaurant's success.

WHAT IS YOUR SCHOOLING/EXPERIENCE?

Culinary Management Diploma -
Niagara Culinary Institute,
Canadian Red Seal Certified

WHAT IS YOUR FAVOURITE THING ON THE MENU AT STONE HOUSE?

The variety! But to be specific, without a doubt, you have got to try the Prime Rib!

WHAT MAKES THE FOOD AT STONE HOUSE SO SPECIAL?

We pride ourselves on generous portions of only the freshest, highest quality, well seasoned ingredients.

IF YOU COULD ONLY EAT ONE THING FOR THE REST OF YOUR LIFE, WHAT WOULD IT BE?

Cured meats and artisanal cheeses

WHY DID YOU WANT TO GET INTO THE RESTAURANT INDUSTRY?

The passion for cooking is what got me into it, but the adrenaline rush of a full restaurant on a busy Saturday night is what I enjoy most.

WHAT HAS BEEN YOUR BIGGEST ACCOMPLISHMENT AS A CHEF?

I think the journey to becoming a chef by the age of 22 has been my biggest accomplishment.

STONE HOUSE RESTAURANT
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