



GOODSTONE INN

The Goodstone culinary team takes pride in presenting our seasonally driven menu. Drawing inspiration directly from the vines of our Goodstone Farm and crafting menu selections that highlight our region's bounty and diversity.

We also offer customized wine pairings with each of our carefully curated menus.

CHEF'S TASTING MENU

Choose from three, five, or seven-course options, which can be paired with a selection of wines.

THREE COURSE

\$100.00

FIVE COURSE

\$150.00

SEVEN COURSE

\$200.00

CHEF'S TRUST MENU

Our 'trust' menu is designed daily by our Chef and features a series of small plates ranging from nine to twelve courses.

Only available for reservations before 8pm.

\$230.00

Please inform your server of any dietary restrictions and/or allergies that you may have.

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

— ◆ — A LA CARTE MENU — ◆ —

Pricing for A la Carte Dining. Course Specifics for Tasting Menu Options.

FROM THE GARDEN

CARROT SOUP \$22	Curry, Mushroom, Coconut, Coriander [GF/V]
BEETS \$20	Goat Cheese, Walnuts, Arugula, Balsamic, Olive Oil [GF/V]
DELICATA SQUASH \$28	Fruit, Apples, Pears, Walnuts, Pomegranate [GF/V]

FROM THE SEA

SCALLOP* \$35	Celery Root In Textures, Trumpet Mushrooms, Truffle, White Chocolate, Sake [GF]
TUNA* \$36	Tropical Fruits, Coriander, Jalapeno [GF]
ORA SALMON* \$45	Sunchokes, Beets, Spinach, Red Wine [GF]
LOBSTER* \$56	English Peas, Morels, Spring Onion, Asparagus, Hollandaise

FROM THE LAND

FOIE GRAS* \$35	Apples, Quince, Pear, Butternut, Warm Spices, Brioche
RABBIT* \$36	Gnocchi Sardi, Turnips, Carrots, Mushrooms, Onions, Truffle
BEEF SHORT RIBS* \$37	Ramen, Duck Egg, Carrot, Turnips, Radish
DUCK BREAST* \$53	Honey, Lavender, Celery Root, Black Trumpet, Celery, Carrots [GF]
BEEF TENDERLOIN* \$60	Wild Mushrooms, Foie Gras, Asparagus, Truffle, Cipolini Onion, Red Wine

Available Menu Supplements to Elevate your Dining Experience.

WAGYU BEEF * \$160	A-5 Japanese Wagyu, Chef's Preparation [2 oz]
CAVIAR SERVICE* \$75	Capers, Red Onion, Crema, Goodstone Farm Egg, Blini <i>For Tasting Menu Supplement, surcharge of \$40.</i>

— ◆ — APRÈS L'ENTRÉE — ◆ —

Your Server will present tonight's seasonal dessert and regional cheese selections.