

GOODSTONE

Inn & Restaurant

THANKSGIVING DAY 2020

FOUR-COURSE CHEF'S TASTING | \$125

WINE PAIRINGS | \$75

SCALLOP CRUDO

Daikon | Avocado | Belgian Osetra Caviar

Champagne: Taittinger, La Française, Brut, NV

SUNCHOKE VELOUTÉ

Fromage Blanc Ravioli | Perigord Truffle

Chardonnay: Domaine Carillon, Burgundy, France, 2017

SLOW ROASTED TURKEY BREAST

Cranberry Relish | Black Truffle Croquette | Sage Stuffing | Gravy

Pinot Noir: Paul Hobbs Winery, "Crossbarn", Sonoma Coast, 2017

PECAN PIE

Roasted Butternut Squash Ice Cream

Emilio Lustau, "East India Solera," Jerez-Xérès, Spain, NV



FOUR-COURSE CHILDREN'S MENU | \$60

available to children 13 years and younger

FRUIT SALAD

Fresh Berries

HOUSE MADE PASTA

Vermont Butter

SLOW ROASTED TURKEY BREAST

Cranberry Relish | Black Truffle Croquette | Sage Stuffing | Gravy

PECAN PIE

Roasted Butternut Squash Ice Cream

JAN VAN HAUTE, EXECUTIVE CHEF
STEPHEN ELHAFDI, WINE DIRECTOR/SOMMELIER