

"MARKET STROLL" LUNCH MENU

Three-Course Chef's Tasting \$75

Wine Pairings \$30

AMUSE-BOUCHE

LOBSTER BISQUE

Sunchoke / Fennel

*Charles Ninot, Rosé Brut, Crémant de Bourgogne
Burgundy, France, Non-Vintage*

SLOW ROASTED DUCK

Mimolette / Salsify / Parsnip / Huckleberry
*Malbec: Vaglio, "Aggie", Turogato Valley
Mendoza, Argentina, 2018*

MONT BLANC

Chestnut / Apples

*Château Les Justice, Sauternes
Bordeaux, France, 2015*



GOODSTONE

Inn & Restaurant

PLEASE ASK US ABOUT OUR ARTISANAL
BREADS AVAILABLE FOR PURCHASE

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

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

A LA CARTE MENU

Hors D' Oeuvres

MAINE LOBSTER, 33

Sweet Potatoes / Fennel / Sherry
Black Trumpet Mushroom

FOIE GRAS TERRINE, 26

Figs / Black Truffles

ESCARGOTS, 16

Parsley / Garlic / Pernod

HEIRLOOM BEET SALAD, 18

Goat Cheese / Radish / Truffles / Pecan
Balsamic

BOUILLABAISSE CONSOMMÉ, 27

Striped Bass / Leeks / Mussels

CHARCUTERIE BOARD, 25

Selection of Meats / Mustard

CHEESE & DESSERT

Selection of Three Cheeses, 25

Crème Brûlée, 12

Belgian Dark Chocolate Mousse, 12

French Apple Tart A la Mode, 14

A LA CARTE MENU

Main Course

CATCH OF THE DAY, (MARKET PRICE)

Potato Mousseline / Leek / Mussels / Wine Sauce

DOVER SOLE, 48

Fingerling Potato / Garden Vegetables / Lobster
Bearnaise

TURBOT, 58

Potato Mousseline / Garden Vegetables / Lobster
Bearnaise

ADD ROYAL BELIGIAN CAVIAR, 15

ROASTED CHICKEN, 29

Lettuce / Croquette / Lemon Date

PHEASANT, 48

Salsify / Mimolette / Black Truffles

*BEEF TENDERLOIN, 44

Garden Vegetables / Pommes Gratin / Red Wine
Demi-Glace

*WAGYU KOBE WINE BEEF A5, \$20/OZ

Baby Artichoke / Eggplant / Tarragon
Panisse

BRAISED SHORT RIB BOURGUIGNON, 42

Onion / Bacon / Carrot / Fingerling Potato