

CHEF'S TASTING MENU

Four-Course Chef's Tasting ~ \$115 | Wine Pairing ~ \$55

Five-Course Chef's Tasting ~ \$130 | Wine Pairing ~ \$65

Six-Course Chef's Tasting ~ \$150 | Wine Pairing ~ \$75

SUNCHOKÉ VELOUTÉ

Pasta / Fromage Blanc / Black Truffles

Charles Ninot, Blanc de Blanc Crémant de Bourgogne

Burgundy, France, Non-Vintage

SEARED SCALLOPS

Sweet Potatoes / Sherry

Sauvignon Blanc; Domaine Christian Lauverjat, Sancerre

Loire, France, 2019

SEARED SQUAB

Smoked Celeriac / King Trumpet Mushrooms

Huckleberries

Sangiovese: Cacciata Toscana, IGT

Tuscany, Italy, 2014

VENISON TENDERLOIN

Parsnip / Turnip / Croquettes

Malbec: Vaglio, "Aggie," Turogato Valley

Mendoza, Argentina, 2018

MONT BLANC

Chestnut / Apple / Meringue

Château Les Justice, Sauternes

Bordeaux, France, 2015

DARK CHOCOLATE

Hazelnut / Orange

Sherry: Emilio Lustau, Pedro Ximénez Solera Reserva

Spain, Non-Vintage



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 BELGIAN 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