

## "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