

CONSERVATORY
GOODSTONE INN

CHEF'S TASTING MENU

Goodstone's Culinary Team takes pride in presenting their meticulously crafted Chef's Tasting Menu. Choose from four, five, or six-course options, which can be paired with a selection of wines.

FOUR COURSE	FIVE COURSE	SIX COURSE
\$125.00	\$150.00	\$175.00

STARTERS

STRAWBERRIES AND BEETS

Beets / Strawberry / Nasturtium / Goat Cheese / Walnuts / Balsamic

\$24.00

ENDIVE & FRISEE

Belgian Endive / Bleu Cheese / Walnuts / Apples / Cider / Olive Oil

\$24.00

FOIE GRAS MOUSSE

Strawberry / Rhubarb / Orange

\$39.00

BUTTER POACHED MAINE LOBSTER

Spinach / Celeriac / Fromage Blanc Tortellini / Hollandaise / Bisque

\$48.00

ROASTED SQUAB

Celery / Celery Root / Carrot / Black Trumpets / Maderia

\$36.00

ASPARAGUS SOUP

Alaskan King Crab / Caviar / Petite Greens

\$25.00

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MAINS

FISH DU JOUR

Leeks / Carrots / Potato Robuchon / White Wine Sauce

———— \$44.00 ————

LINE CAUGHT TURBOT

Parsnip / Fall Vegetables / Spinach / Lemon Beurre Blanc / Caviar

———— \$75.00 ————

WALK THROUGH THE FALL GARDEN

Textures and Flavors of Goodstone's Fall Vegetables / Panise / Dill

———— \$42.00 ————

THREE LITTLE PIGS

*Pork Tenderloin / Shoulder / Belly / Cabbage / Salsify
Cider Gastrique*

———— \$52.00 ————

ROSEDA FARM BEEF TENDERLOIN

Asparagus / Potato / Morel / Foie Gras / Truffle

———— \$65.00 ————

ROSEDA FARM VEAL TOMAHAWK

*Root Vegetables / Braised Belgian Endive / Pommes Anna
Mushroom Cream Sauce / Winter Truffle*

———— \$85.00 ————

KAGOSHIMA WAGYU A5

Pommes Pont Neuf / Boston Bib / Bordelaise (4 oz minimum)

———— \$60.00 (2 oz) ————