



GOODSTONE INN

The Goodstone culinary team takes pride in presenting our seasonally driven tasting menu. Drawing inspiration directly from the vines of our Goodstone Farm and crafting menu selections that highlight our region's bounty and diversity.

We also offer customized wine pairings with each of our carefully curated menus.

CHEF'S TASTING MENU

Choose from three, five, or seven-course options, which can be paired with a selection of wines.

THREE COURSE
\$100.00

FIVE COURSE
\$150.00

SEVEN COURSE
\$200.00

CHEF'S TRUST MENU

Our 'trust' menu is designed daily by our Chef and features a series of small plates ranging from nine to twelve courses.

\$230.00

Please inform your server of any dietary restrictions and/or allergies that you may have.

— ◆ — COURSES — ◆ —

Ora King Salmon | Cucumber | Dill | Garlic | Tomatoes | Potatoes

Olive Oil Poached Tomatoes | Basil | Garlic | Mozzarella 'Blanket'

Foie Gras | Blueberries | Peaches | Almonds | Ginger

Caviar Service | Blini | Egg | Red Onion | Capers | Crème Fraiche | Chives

———— \$30.00 Supplement ————

Snow Pea | Radish | Carrot | Turnip | Miso

Scallop | Morel Mushroom | Asparagus | Pickled Ramps

Chawanmushi | Onion | Mushroom | Leeks | Truffle

A5 Wagyu Carpaccio | Tomato | Basil | Garlic | Parmesan

———— \$15.00 Supplement ————

Lamb | Eggplant | Bell Pepper | Squash | Zucchini | Tomato

The 'Garden' | Summer Vegetables | A Few Different Ways

Lobster | Potato | Chanterelle | Onion | Haricot Vert | Tarragon | Red Wine

Red Grouper | Heirloom Tomato | Summer Vegetables

Tomato Consommé | Herbs

Duck | Sumac | Lavender | Cherries | Celery Root | Mushroom | Earl Gray

Beef Tenderloin | Potato | Wild Mushrooms | Asparagus

Truffle | Onion | Demi-Glace

———— Add seared foie gras 2.0 ounces - \$30.00 Supplement ————

Fish Of The Day | Garden Vegetables | Herbs | Citrus