

GOODSTONE INN & RESTAURANT

New Year's Eve

First Course

CHOICE OF

HAMACHI CRUDO* • AVOCADO • KALAMANSI • OSCIETRA CAVIAR • CILANTRO

OR

HEIRLOOM BEETS • CRÈME FRAÎCHE • CHIVES • BLACK TRUFFLE

Second Course

CHOICE OF

SEARED SCALLOP* • BUTTERNUT SQUASH • UNI • DASHI BEURRE BLANC

OR

POTATO AND GARLIC ESPUMA • 18-MONTH-OLD MIMOLETTE • COFFEE

Third Course

CHOICE OF

BUTTER POACHED LOBSTER* • CELERIAC LINGUINE • SHERRY SAUCE

OR

PUMPKIN RISOTTO • MUSHROOMS • WHITE TRUFFLE FROM ALBA

Fourth Course

CHOICE OF

ROSEDA FARM DRY AGED BEEF TENDERLOIN*

WINTER VEGETABLES • PANISSE • TRUFFLE

OR

DOVER SOLE*

BUTTER LEEKS • POTATO MOUSSELINE • LEMON CAPER BEURRE BLANC

OR

GRILLED CAULIFLOWER STEAK

VADOUVAN • TEXTURES OF CAULIFLOWER • CHIMICHURRI

Fifth Course

CHOICE OF

MONT BLANC CAKE • CHESTNUTS • CASSIS • MERINGUE

OR

PRALINÉ • HAZELNUT • COFFEE • CHOCOLATE MILLEFEUILLE

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