

GOODSTONE INN & RESTAURANT

CHRISTMAS EVE MENU

FIRST COURSE

Choose One

CRUDO ORA KING SALMON*

Buttermilk • Dill • Oscietra Caviar

FENNEL SALAD

Orange • Walnut Oil Snow • Roasted Pine Nuts • Croutons • Orange Vinaigrette

SECOND COURSE

Choose One

BUTTER POACHED LOBSTER*

Sweet Potato • Goat Cheese • Leeks Bisque

IN HOUSE MADE TAGLIATELLE

Parmesan • Truffles

THIRD COURSE

Choose One

PAN SEARED FOIE GRAS*

Apple • Figs • Port Sauce

SUNCHOKES VELOUTÉ

Lemon • Leeks • Fromage Blanc

FOURTH COURSE

Choose One

HERB & GARLIC CRUSTED LAMB LOIN*

Textures Of Winter Vegetables • Vadouvan Rosemary Demi-Glace

DOVER SOLE*

Butter Leeks • Potato Mousseline
Lemon Caper Beurre Blanc

WALK THROUGH THE WINTER GARDEN

Panisse • Vegetable Demi-Glace

FIFTH COURSE

Choose One

BÛCHE DE NOËL

Chocolate • Hazelnut

CHEF'S PLAY ON PUMPKIN PIE

Cranberries



*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.