



## GOODSTONE INN

*The Goodstone culinary team takes pride in presenting our seasonally driven 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.*

*Only available for reservations before 8pm.*

\$230.00

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

## A LA CARTE MENU

### FROM THE GARDEN

- CARROT SOUP | \$22 Curry, Mushroom, Coconut, Coriander [GF/V]  
LOBSTER | \$33 Lobster, Lemon, Asparagus, Trout Roe [GF]  
ROASTED SQUASH | \$27 Flavors Of Ratatouille, Arugula, Aged Balsamic,  
Olive Oil [GF/V]

### FROM THE SEA

- SCALLOP\* | \$35 Celery Root In Textures, Trumpet Mushrooms, Truffle,  
White Chocolate, Sake [GF]  
TUNA\* | \$36 Tropical Fruits, Coriander, Jalapeno {GF}  
ORA SALMON\* | \$45 Sunchokes, Beets, Spinach, Red Wine [GF]  
LOBSTER\* | \$56 English Peas, Morels, Spring Onion, Asparagus, Hollandaise

### FROM THE LAND

- FOIE GRAS\* | \$35 Cabbage, Wild Mushrooms, Onions, Bacon, Demi Galce  
PORK BELLY | \$36 Goat Cheese, Strawberries, Nasturtium  
LAMB LOIN | \$48 Fava Beans, Confit Tomatoes, Lamb Sausage, Wild  
Mushrooms, Onions, Rosemary  
DUCK BREAST\* | \$53 Honey, Lavender, Celery Root, Black Trumpet,  
Celery, Carrots [GF]  
BEEF TENDERLOIN\* | \$60 Wild Mushrooms, Foie Gras, Asparagus, Truffle,  
Cippolini Onion, Red Wine

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### *Available Menu Supplements to Elevate your Dining Experience.*

- WAGYU BEEF \* | \$160 A-5 Japanese Wagyu, Chef's Preparation [2 oz]  
CAVIAR SERVICE\* | \$75 Capers, Red Onion, Crema, Goodstone Farm Egg, Blini  
*For Tasting Menu Supplement, surcharge of \$40.*

## APRÈS L'ENTRÉE

*Your Server will present tonight's seasonal dessert selections.*