

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
\$125.00

FIVE COURSE
\$150.00

SIX COURSE
\$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 TERRINE

Sauternes | Black Mission Figs | Pear | Pistachio

\$39.00

BUTTER POACHED MAINE LOBSTER

Spinach | Celeriac | Fromage Blanc Tortellini | Hollandaise | Bisque

\$48.00

ROASTED SQUAB

Parsnip | Baby Spinach | Sherry

\$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

PHEASANT

*Leg Confit Croquette | Red Cabbage | Poached Pear
Sauce Fine Champagne | Paprika Gastric*

\$52.00

ROSEDA FARM BEEF TENDERLOIN

Fall Vegetables | Fingerling Potatoes | Truffle Sauce

\$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)