



## 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.*

*Only available for reservations before 8pm.*

\$230.00

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

\*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.

— ◆ — COURSES — ◆ —

**Pumpkin** | Foie Gras | Apple | Pear | Bourbon | Maple [GF]

**Tuna** | Tropical Fruits | Coriander | Jalapeno [GF]

**Beets** | Goat Cheese | Walnuts | Arugula | Balsamic | Olive Oil [V/GF]

**Caviar Service** | Capers | Red Onion | Crema | Farm Egg | Blini

———— \$40.00 Supplement ————

**Foie Gras** | Apples | Quince | Pear | Butternut | Warm Spices [GF]

**Scallop\*** | Celery Root In Textures | Black Trumpet Mushrooms | Truffle [GF]

**Rabbit** | Gnocchi Sardi | Turnips | Carrots | Mushrooms | Onions | Truffle

**Honey Nut Squash** | Dried Fruit | Apples | Pears | Walnuts | Pomegranate [V/GF]

**Beef Short Ribs** | Ramen | Duck Egg | Carrot | Turnips | Radish

**Lobster\*** | Vadouvan | Butternut Squash | Tortellini | Spinach

**Ora Salmon\*** | Sunchokes | Beets | Spinach | Red Wine [GF]

**Duck Breast\*** | Honey | Lavender | Celery Root | Black Trumpet  
Celery | Carrots [GF]

**Beef Tenderloin\*** | Cipollini Onion | Mushrooms | Spinach | Potatoes [GF]

**A-5 Japanese Wagyu Beef\*** – Chef's Preparation – 2 ounces

———— \$80.00 Supplement ————

— ◆ — SELECTION OF SEASONAL DESSERTS — ◆ —

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

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