

GOODSTONE INN & RESTAURANT

A LA CARTE MENU

Please discuss any dietary restrictions or aversions with your server



PETIT PLATS

GRILLED SALAD

Almonds / Pickled Onion Dressing
Blue Cheese / Garden Vegetables
Compressed Apples

\$20

PERIGORD TRUFFLE TAGLIATELLE

36 Month Parmesan Reggiano /
Fines Herbes

\$33 / \$44

HUDSON VALLEY FOIE GRAS

Passionfruit / Pistachio / Brioche

\$35

BELGIAN WHITE ASPARAGUS

Goodstone Farm Eggs / Crispy Potato /
Caviar / Bearnaise

\$30



MAIN COURSE

MIYAZAKI A5 WAGYU

Crispy Potatoes / Sweet Little Gem
Bordelaise Sauce

\$65 per 2 oz

LINE CAUGHT SEA BASS

King Prawn / Toasted VA Peanuts /
Heirloom Carrot / Coconut Rice
Coconut-Ginger Emulsion

\$70

GUINEA HEN

Perigord Truffle / Morel-Farci
Sausage / Sauce Vin Jaune

\$46



DESSERT

CHOCOLATE MOUSSE

\$14

SHISHO LIME SEMIFREDDO

\$14

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

Updated June 8th, 2022