

GOODSTONE

Inn & Restaurant

BOUNTY OF THE HIVE

THREE-COURSE CHEF'S TASTING PAIRED WITH SPECIALTY "GARDEN TO GLASS" COCKTAILS

Bounty of the Hive is our bee tour experience guided by our resident Bee Ambassador, Armando! We welcome guests for a personal learning experience with nature's gentlest pollinators. Our guests will enjoy a narrated 3-course dining experience by our Executive Chef, Jan Van Haute. That explores creative ways to infuse our homegrown honey into a gourmet meal. Each course is paired with a honey-infused garden to glass cocktail by our mixologist!

First Course

IN HOUSE CURED SALMON

Honey Mustard Dressing | Dill | Quinoa

Second Course

VEAL

Leeks | Green Peas | Honey Glazed Carrot | Red Wine Sauce

Third Course

BLUEBERRIES

Honey Tuille | Vanilla Ice Cream



June 10, 2021 | 11:30 AM | \$150 per Guest

Reservations | information@goodstone.com | (540) 687-3333

***TAX & GRATUITY NOT INCLUDED*

**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.*