

GOODSTONE INN & RESTAURANT

A LA CARTE MENU

TYLER STOUT, EXECUTIVE CHEF
STEPHEN ELHAFDI, WINE DIRECTOR/SOMMELIER

Please discuss any dietary restrictions or aversions with your server



PETIT PLATS

DAYBOAT SCALLOP CRUDO
Heirloom Citrus / Coconut /
Shallot
\$27

HUDSON VALLEY FOIE GRAS
Chestnut / Kumquat / Brioche
\$35

BITTER GREENS
Local Goat Cheese / Heirloom Apple /
Pecans
\$19



MAIN COURSE

DOVER SOLE ALMONDINE
Black Trumpet / Marcona Almond /
Brown Butter / Pomme Robuchon
\$44

PERIGORD TRUFFLE
TAGLIATELLE
36 Month Parmesan Reggiano /
Fines Herbes
\$33 / \$44

NEW YORK STRIP
Heirloom Cabbage / Short Rib / Pomme
Dauphine / Sauce Bordelaise

ROSEDA FARMS KOBE A5 WAGYU
\$54 \$60 per 2 oz



DESSERT

CHOCOLATE MOUSSE
\$14

RIZ AU LAIT
\$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 January 15th, 2022