



GOODSTONE

Inn & Restaurant

MOTHER'S DAY

MAY 9, 2021

PLEASE ASK US ABOUT OUR ARTISANAL
BREADS AVAILABLE FOR PURCHASE

4 Courses | \$135 Per Person | Wine Pairings \$75

JAN VAN HAUTE, EXECUTIVE CHEF
STEPHEN ELHAFDI, WINE DIRECTOR/SOMMELIER

**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.*

MOTHER'S DAY 2021 | WINE PAIRINGS \$75

FIRST COURSE

•SCALLOP CRUDO

RADISH / AVOCADO / PONZU

Sauvignon Blanc: Domaine Christian Lauverjat, Sancerre, Loire Valley, 2019

OR

CHILLED TOMATO BISQUE / BASIL / CROUTONS

Rosé: Esprit de Chateau Gassier, Côtes de Provence, 2018

SECOND COURSE

•RABBIT ROULADE

WALK THROUGH GOODSTONE'S GARDEN / CHERRIE BEER AND VEGETABLE DEMI-GLACE.

Pinot Noir: Hartford Family Winery, Russian River Valley, Sonoma County 2018

OR

WALK THROUGH GOODSTONE'S GARDEN

CHERRY BEER AND VEGETABLE DEMI-GLACE / BLACK TRUFFLE.

Grenache: La Nerthe, "Les Cassagnes," Côtes du Rhône, France, 2018

THIRD COURSE

•PAN SEARED RED SNAPPER

ASPARAGUS / BROCCOLI / DASHI BEURRE BLANC.

Chardonnay: Hartford Family Winery, Russian River Valley, Sonoma County 2018

OR

PEARL BARLEY RISOTTO

BABY CHARD / CAULIFLOWER / 62 DEGREES EGG

Pinot Noir: Hartford Family Winery, Russian River Valley, Sonoma County 2018

DESSERT

RHUBARB TARTELETTE / STRAWBERRY / CHAMPAGNE

Sparkling Wine: Charles Ninot, Rosé Brut, Crémant de Bourgogne, Non-Vintage

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FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN OTHER MEDICAL CONDITIONS.