

GOODSTONE

Inn & Restaurant



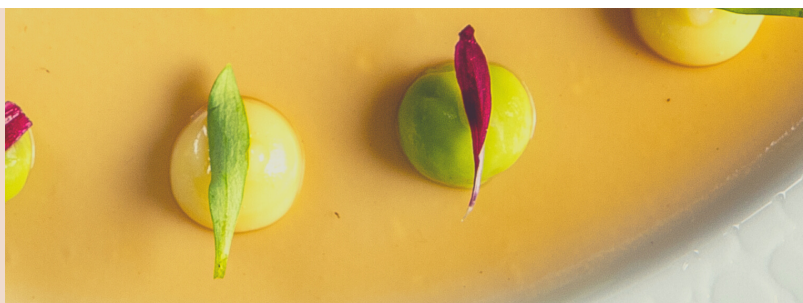
THE GOOD *Life* Event Series

SELECT THURSDAYS

Our curated event series offers an exclusive opportunity to personally experience the DNA of Goodstone.

These highly interactive events pair avant-farm dining with eco-luxury in a socially distant setting. Scroll down for event details.

INFORMATION@GOODSTONE.COM



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"ROSÉ GARDEN BRUNCH"

THREE-COURSE CHEF'S TASTING & WINE PAIRINGS

Guests are invited to enjoy an educational tour of our farm and greenhouse by Goodstone's own, Shayna Rock. During the tour, guests may "pick their own lunch" from the fresh vegetables and eggs grown here on the farm. Our Executive Chef, Jan Van Haute, then crafts a gourmet brunch menu paired with award winning Rosé. Experience a rare opportunity to fully taste the terroir of Middleburg and the Provence of France.

*Rosé Pairings Provided
by our Wine Director & Sommelier, Stephen Elhafdi*

HAMACHI CRUDO
Avocado | Yuzu | Radish
Rosé: Espirit de Chateau Gassier, Côtes de Provence, 2018

*ROASTED SPRING LAMB
Goodstone's Garden Vegetables | Morels | Tarragon
Rosé: Boxwood Estate, "Topiary", Middleburg, Virginia, 2017

SABAYON
Berries | Strawberry Sorbet
Sparkling Wine: Charles Ninot, Rosé Brut, Crémant de Bourgogne, Non-Vintage



June 17, 2021 | 11:00 AM | \$150 per Guest
Reservations | information@goodstone.com | (540) 687-3333

**TAX & GRATUTITY 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.

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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

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