



GOODSTONE

Inn & Restaurant

VEGETARIAN MENU

PLEASE ASK US ABOUT OUR ARTISANAL
BREADS AVAILABLE FOR PURCHASE

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.*



A LA CARTE MENU

HORS D' OEUVRES

HEIRLOOM BEET SALAD, 14

GOAT CHEESE / RADISH / TRUFFLES / PINE NUT / BALSAMIC

GARDEN SALAD, 14

GOODSTONE GREENS / CUCUMBERS / CHERRY TOMATOES / LEMON
VINAIGRETTE

MAIN COURSE

GOODSTONE WALK THROUGH THE GARDEN, 29

SELECTION OF SEASONAL VEGETABLES / VEGETABLE DEMI-GLACE

WHITE ASPARAGUS, 38

MORELS / SEA BEANS / QUINOA / BEARNAISE

MUSHROOM RISOTTO, 22

SELECTION OF WILD MUSHROOMS / FIDDLEHEAD FERNS / RAMPS

DESSERT

SELECTION OF THREE CHEESES, 25

CRÈME BRÛLÉE, 12

BELGIAN DARK CHOCOLATE MOUSSE, 12

FRENCH APPLE TARTE A LA MODE, 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.*

