

GOODSTONE

Inn & Restaurant

"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 & 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.