



Our cuisine features the very finest and freshest of ingredients from
the gardens at Goodstone and other local farms.

Merci et bon appétit!

Easter Dinner

Four Course Tasting Menu, \$120 Per Person

Sunday April 1, 2018

I

Terrine de Lapin

Apricot, Pistachio, Rabbit, Pickled Vegetables

Or

Asperges Vichyssoise

Purple Potatoes, Holland Leek, Asparagus Ribbons, Lemon Oil

II

Radis et Citron Confit

Easter Radish, Candied Lemon, Mascatel Vinegar, Fennel

Or

Burrata et Ibérico Jamón

Black Plum, Smoked Salt, Vincotto, Ibérico Ham

III

Saumon et Pois

English Peas, Citrus Cured Salmon, Farro, Herb Salad

Or

Côtelette d'Agneau

Lamb Chops, Parsnip, Stone Fruit Mustardo, Carrot Salad, Black Garlic Jus

Or

Poitrine de Canard

Duck Breast, Cauliflower, Smoked Potato, Green Onion, Juniper

IV

Gâteau aux Carottes

Carrot Coulis, Ginger Marmalade, Walnut Soil

Or

Gâteau de Mousseline

Chocolate, Blood Orange, Chiffon Cake, Goat Cheese, Vincotto

Or

Fruit de la Passion

Passion Fruit Panna Cotta, Raspberry Sponge, Macadamia Nuts

Executive Chef, Eric Smith

Chef de Cuisine, Thomas Layman

Beverage & Dining Room Director / Sommelier, Stephen Elhafdi

Tasting menus are offered for the entire table ~ Vegetarian tasting menu available.



Our cuisine features the very finest and freshest of ingredients from
the gardens at Goodstone and other local farms.

Merci et bon appétit!

Easter Dinner

Three Course Tasting Menu, \$120 Per Person

Sunday April 1, 2018

I

Terrine de Lapin

Apricot, Pistachio, Rabbit, Pickled Vegetables

Or

Asperges Vichyssoise

Purple Potatoes, Holland Leek, Asparagus Ribbons, Lemon Oil

II

Radis et Citron Confit

Easter Radish, Candied Lemon, Mascatel Vinegar, Fennel

Or

Burrata et Ibérico Jamón

Black Plum, Smoked Salt, Vincotto, Ibérico Ham

III

Saumon et Pois

English Peas, Citrus Cured Salmon, Farro, Herb Salad

Or

Côtelette d'Agneau

Lamb Chops, Parsnip, Stone Fruit Mustardo, Carrot Salad, Black Garlic Jus

Or

Poitrine de Canard

Duck Breast, Cauliflower, Smoked Potato, Green Onion, Juniper

IV

Gâteau aux Carottes

Carrot Coulis, Ginger Marmalade, Walnut Soil

Or

Gâteau de Mousseline

Chocolate, Blood Orange, Chiffon Cake, Goat Cheese, Vincotto

Or

Fruit de la Passion

Passion Fruit Panna Cotta, Raspberry Sponge, Macadamia Nuts

Executive Chef, Eric Smith

Chef de Cuisine, Thomas Layman

Beverage & Dining Room Director / Sommelier, Stephen Elhafdi

Tasting menus are offered for the entire table ~ Vegetarian tasting menu available.