

The Goodstone Inn & Estate

Corks & Cuisine Wine Dinner Featuring Chrysalis Vineyards

Passed Hors d'oeuvres

Smoked salmon toasts, Roquefort profiteroles, country pate and
Endives with Niçoise

Chrysalis Vineyards Sarah's Patio White '09

First Course

Prime Beef Carpaccio: Baby Arugula, quail egg and parmesan tuile

Chrysalis Vineyards Mariposa '08

Second Course

Fresh Asparagus Vinaigrette: Crudités, blood oranges, Maine Lobster, and vanilla

Chrysalis Vineyards Albariño '08

Third Course

Green Salad with champagne vinaigrette, endives, enoki mushrooms, tat soi, radish sprouts,
and honey crisp apples

Chrysalis Vineyards Albariño '08

Fourth Course

Pan roasted tenderloins of veal with wild mushroom ragout, truffle infused sauce and
country ham dumplings

Chrysalis Vineyards Norton Locksley Reserve '05

~ OR ~

Chef's Salmon En Croute of Wild Salmon with spinach, crab, wild mushrooms, and Thai basil

Chrysalis Vineyards Viognier '08

Fifth Course

A warm double chocolate truffle torte with raspberries

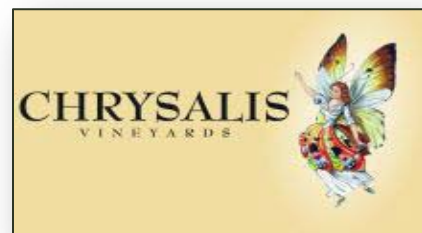
or

A Grand Marnier Soufflé

Our House Specialty Coffee or Tea

\$85 per person

Inclusive of beverage, tax and gratuity



William Walden, Executive Chef & Restaurant Manager