



Goldmoor Inn & Dining

9001 Sand Hill Road, Galena, IL 61036
815-777-3925 • www.Goldmoor.com

HOURS: Thursday – Monday, 5:30 – 9:30 p.m.

DINING STYLE: Casual Fine Dining **NOISE LEVEL:** Quiet

RECOMMENDATIONS: Crab Cakes, Arrancini, Celeriac Soup, Beef Wellington, Red Snapper En Papillote, Bone-In Ribeye, Bacon Wrapped Pork Tenderloin.

LIQUOR SERVICE: Full Bar

PRICE RANGE: \$18.00 - \$33.00

RESERVATIONS: Recommended (1 to 125) inside or outside

PAYMENT OPTIONS: Cash, Debit, All Major Credit Cards

ACCESSIBILITY: Front Door, Restrooms & Full Access Suite

KIDS POLICY: No Menu, High Chairs

CATERING: Yes, Private Parties **TAKE OUT:** Yes

DELIVERY: No **PARKING:** Large Private Lot



Goldmoor Inn & Dining
by Rich Belmont

How many of you have been to Goldmoor Inn & Dining? This beautiful inn looks like a castle and is situated on immaculately manicured grounds overlooking the Mississippi River. The Goldmoor is a member of the prestigious 400 member Select Registry and is recognized as one of the most romantic Distinguished Inns of North America. It holds the Top Rated Inn of Illinois Award from the American Bed & Breakfast Association (AB&BA). It is also rated Number 1 of 25 restaurants in Galena by TripAdvisor.com.

Patricia and Tom Smith, Owner/Innkeepers, (pictured top right) have developed a magnificent and elegant getaway that most certainly exceeds the dreams of the Goldmoor's founder, James (Goldy) Goldthorpe. Today the full service inn has 12 Grand Deluxe Suites in the main castle, three beautiful cottages and two authentic log cabins. There is also a climate controlled gazebo for intimate gatherings and a large covered pavilion for weddings, reunions and private parties.



The Dining Room opened in December, 2007. It serves full breakfasts to the guests of the Inn and is open to the public Thursday through Monday for delicious gourmet dinners.



The kitchen is under the command of Nick Puls (right), Executive Chef. Nick discovered he had a passion for cooking when he was very young and just starting out as busboy, dishwasher and short order cook at the Village Inn in Dubuque. He then graduated from Kendall College Culinary Arts School in Chicago. After doing an internship at Jacky's Bistro in Evanston, IL he returned to East Dubuque to become a chef in the kitchen of legendary Chef Jim Terry at the Captain Merry. He then went to California to further develop his skills cooking in several prestigious restaurants including Napa Valley Grille, Model Bakery, and the famous JoLe in Calistoga.

Nick produces his artful and imaginative menus with the able assistance of his Chef de Cuisine, Taylor Harkness (above, left). Taylor is a graduate of Le Cordon Bleu in Minneapolis and acquired experience at Eagle Ridge prior to Goldmoor Dining.



The current menu has a wonderful collection of culinary creations to explore. For starters, the Cheese Chutney Plate offers an assortment of artisanal cheeses. On a recent visit the board was adorned with Blue Cheese, Fontina



and Smoked Gouda. They were accompanied by chutney made from raisins, raspberries, cranberries and blueberries blended with cinnamon, nutmeg, oranges and orange juice.

The Crab Cakes are made from fresh crabmeat coated with Panko breadcrumbs and deep fried. They are served with an Aioli made from mayo, dried tarragon, lemon zest, garlic and lemon juice.



Another tasty appetizer is Arancini. These are Italian Risotto Rice Balls stuffed with fresh spinach, artichokes, goat cheese and cream.



On a recent visit my guests discovered some intriguing soups. The Celeriac was made from celery root, onions, leeks, garlic and a potato simmered in a vegetable stock. The Corn Chowder contained grilled chicken and corn added to chicken stock mixed with bacon, potatoes, garlic and the holy trinity (chopped onions, celery and green peppers).

All the entrees are served with a salad of fresh greens. They are all handsomely presented with a crostini. This is a thin slice of toasted bread drizzled with olive oil.



The entrees all looked so good I found it necessary to have dinner at the Goldmoor more than once. I had to ask many questions and I must say my servers, Kris Wubben (pictured with the desserts) and Sue Bell, were both very gracious, attentive and knowledgeable of the menu's offerings.

The signature dish is Beef Wellington (pictured above). A USDA Choice Tenderloin Steak is seasoned and grilled and then



wrapped in a puff pastry with a wild mushroom assortment of shitake, oyster, crimini and portabellas. This is topped with a demi glaze of roasted veal bones, cabernet wine and a mirepoix (coarsely chopped onions, carrots and celery).



There was also a Pork Tenderloin wrapped with pan seared bacon (pictured atop the next column). It was served with spinach and sun dried Tomato Risotto with a Peach and Blue Cheese Cream Sauce. Another enticing entrée was the Red Snapper En Papillote. This simply means the fish is steamed



in parchment paper. It is served with a coconut rice and Curry Beurre Blanc. This white wine, butter and lemon juice reduction complimented the snapper very well (pictured below).

The Grilled Shrimp Linguine (pictured top left of page) was just what it says. Jumbo shrimp are grilled and placed on top of fresh made linguine topped with a spicy tomato marinara sauce.

Of course, fine meals practically beg to be finished with fine desserts! There is always an assortment of fresh baked delights. On my visits there was Key Lime and White Chocolate Raspberry Cheesecake, Chocolate

Cake. Two additional creations were specialties personally prepared by Chef Nick. The Chocolate Ganache is a rich blend of chocolate and heavy cream. It's placed on a bed of homemade butter crunch toffee and dry roasted peanuts and drizzled with chocolate and caramel sauce. Then there is Crème Brûlée Nick prepares the old fashioned way. First he mixes egg yolks, cream, vanilla bean and sugar and strains into individual ramekins. Then he bakes them in a water bath until almost, but not quite, firm. When the rich custard has cooled he tops them with crusts of caramelized sugar.

Don't forget to ask for the wine list. There are over 65 fine wines carefully chosen by Patricia and stored in the climate controlled wine cellar.



The dining room offers fantastic views of the Mississippi River and awe inspiring sunsets. However, on my next visit I am going to try something different. Some of my friends and I are going to sit in the kitchen at the Chef's Table (which seats 8 by the way) where we can watch the chefs preparing our dinner. The photos below are of a couple doing just that.



Once you have discovered Goldmoor Inn & Dining you will want to return often because there are always things to do. For example there are the First Friday BBQ's held during the summer months. The last one this season is September 2nd from 6 pm to 9 pm in the outdoor pavilion. If you can make it you will enjoy All You Can Eat BBQ Country Ribs, Grilled Chicken, a Baked Potato Bar, Corn on the Cob, Watermelon and dessert.

There are also the Progressive Dinners conducted once per month all year. These dinners always have a theme and are held in conjunction with two other local restaurants.

The Goldmoor is easy to get to. It is located just six miles south of Galena and 22 miles and 32 minutes east of Dubuque. Just take Highway 20 East, turn right onto Blackjack Road and follow it until you get to Sand Hill Road where you will make a right turn. Not only will you have a good time you can be sure you will be treated like visiting royalty!

