



## DINNER MENU

### Soups & Salads

#### **Chef Michel's Traditional Onion Soup**

Savory soup with melted Gruyère cheese.  
Our recipe served for 26 years

9

#### **Soup du Jour**

Chef's daily creation

8

#### **Swallow Hill Farm Grilled Radicchio Salad**

Half a grilled radicchio head, roasted red peppers, grilled artichoke hearts, Humboldt Fog cheese and an anchovy-Dijon mustard vinaigrette dressing

12

#### **Swallow Hill Farm Mixed Field Greens, Blue Cheese and Walnut Salad**

Mixed field greens, Old Chatham Ewe's blue cheese, candied walnuts, and lavender, thyme, and honey-infused balsamic dressing

10

#### **Swallow Hill Farm Arugula Greens, Marolda Farms Beets and Goat Cheese Salad**

Arugula greens, pickled beets, French goat cheese, toasted almonds, dried cranberries, and a raspberry-Dijon mustard vinaigrette

14

#### **Wild Foraged Pickled Fiddlehead Fern Salad**

Wild foraged pickled fiddlehead ferns with Blue Moon Acres spring mix, White Star Growers cherry tomatoes and Cherry Grove Farm nettle jack cheese

14

#### **Grilled Spanish Octopus**

Grilled octopus with a yuzu mayo dipping sauce, fresh sea bean salad with White Star Growers cherry tomatoes

16

### Appetizers

#### **Traditional Charcuterie Plate**

House made apricot and pistachio studded pheasant pâté, shaved prosciutto, chutney, mustard and grilled artisan bread

18

#### **House Smoked Rainbow Trout**

Served with a Kelchner's creamed horseradish sauce and Crossroads Bake Shop toasted bread points

14

#### **Dungeness Crab Cakes**

Dusted with Panko crumbs, served with Tinicum CSA Napa cabbage slaw, and a ginger Hollandaise

15

#### **Roasted beef Bone Marrow**

Roasted beef bone marrow with grilled Crossroads Bake Shop bread points and a Blue moon Acres micro herb salad

15

#### **Joe Jurgielewicz & Sons Duck Confit**

Confit leg of duck with lentil salad and a honey orange demi-glace

18

#### **Oysters**

Incredibly fresh and served on the half shell with mignonette sauce, Kelchner's horseradish and lemon. Your server will review today's selections.  
Market Price

#### **Seasonal Cheese Platter**

One ounce portions with local artisan bread points, Tassot Apiaries raw honey, salted almonds, and raspberry puree.

Choice of three 18/ four 22/ five 25

#### **Valley Shepherd Creamery (NJ)**

Carameway (Cow) – Aged 3 + months, caraway added

More-Beer (Cow) – Aged 3 + months, light wash, ash center, super creamy

Pepato (Sheep) – Aged 5 + months, with the addition of cracked white peppercorn

#### **Old Chatham Shepherding Co (NY)**

Ewe's Blue (Sheep) - semifirm, Roquefort style

Camembert (Sheep) - Soft, rich, buttery

Kinderhook Creek (Sheep) - Creamy, earthy

#### **Silver Goat (France)**

Chevre (Goat) – French style, tart, crumbly



## Entrees

### **Seared Maine Day Boat Scallops**

Seared Maine Day Boat scallops served with a puree of Swallow Hill Farm celeriac, roasted Phillips Farm baby carrots, and a lemon thyme yuzu white wine sauce 28

### **Poached Wester Ross Scottish Salmon**

Salmon served with jasmine rice, sautéed Mainly Mushrooms exotic and wild foraged mushrooms, sautéed Swallow Hill Farm tatsoi and a kaffir lime leaf coconut milk sauce 26

### **Macadamia & Panko Crusted Cod**

Macadamia and panko crusted cod with Castle Valley Mill farro berries, roasted Marolda farms Brussels sprouts, with an orange butter dill sauce 30

### **Butternut Squash Ravioli**

Roasted Mockingbird Hill Farm butternut squash ravioli with Fulper Farms ricotta 22

### **McFarlane Farms Pheasant Breast**

Roasted pheasant breast with smashed Terhune Orchards Elba potatoes, sautéed Marolda Farm red mustard greens, and a wild lingonberry sauce 38

### **Joe Jurgielewicz & Sons Roasted Duck Breast**

Roasted duck breast with organic buckwheat soba noodles, house made spicy kimchi, Cassaday Farms bok choy and a pomegranate reduction sauce 29

### **Braised Rastelli Bros. Lamb Shank**

Lamb shank with roasted Swallow Hill Farm fingerling potatoes, sautéed Brussels sprouts with hickory smoked bacon and shallots 38

### **Slow Roasted Lancaster County Prime Rib**

Roasted prime rib with Kelchners creamed horseradish, creamed spinach and roasted fingerling potatoes 35

### **Grilled 16 oz. Lancaster County Porterhouse Steak**

Porterhouse steak served with smashed Terhune Orchards Elba potatoes, smoked Berkshire pork belly, Ewes Blue cheese, White Star Growers cherry tomatoes and a balsamic reduction demi-glace 40

### **Roasted Venison Chop**

Roasted venison rib chop with Smashed Terhune Orchards Elba potatoes, Brussels sprouts sautéed with hickory smoked bacon, and an Oak Grove Plantation cape gooseberry sauce 45

## ***Happy Holidays From the Golden Pheasant Inn***

We proudly support organic farming, responsible animal husbandry and sustainable fishing and farming practices.

A 20% gratuity will be added for parties of six or more.

Consuming raw or undercooked meats, poultry, fish or eggs may increase your risk of food borne illness.