



BONNE SAINT VALENTIN MENU

Soup

Chef Michel's Traditional Onion Soup

Savory onion soup with melted Gruyère cheese.
Our recipe served for 26 years 9

Soup du Jour

Chef's daily creation *market price*

Salads

Grilled Romaine Salad

Half a romaine head, roasted red peppers, grilled artichoke hearts, Humboldt Fog cheese and an anchovy-Dijon mustard vinaigrette dressing 12

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

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

Oysters

(sample only – changes based on availability and freshness)

Kusshi (WA)

Small oyster with an ultra-clean flavor and a sweet mild finish
½ dozen 21/ dozen 42

Malpeque (PEI)

Medium oyster with a perfect balance of sweetness and brine with a light, clean finish
½ dozen 18/ dozen 36

Table Sharing *(perfect for two)*

Traditional Charcuterie Plate

House made apricot and pistachio studded pheasant pâté, shaved prosciutto, assorted mustards, and chutneys and grilled artisan bread 18

Artisanal Cheese Plate

Three selections in one ounce portions, local artisan bread points, Tassot Apiaries raw honey & honeycomb, salted almonds, raspberry puree. 18

Appetizers

Grilled Spanish Octopus

Octopus, yuzu mayo dipping sauce, fresh sea bean salad with White Star Growers cherry tomatoes 16

Crispy Flat Bread

Chef's seasonal creation. Your server will review the selection 12

House Smoked Rainbow Trout

Smoked trout with horseradish beet sauce, black quinoa salad & Crossroads Bake Shop toasted bread points 14

Beef Bone Marrow

Roasted beef bone marrow with grilled Crossroads Bake Shop bread points, chardonnay oak barrel smoked sea salt, blueberry marmalade and a Blue Moon Acres micro herb salad 15

Dungeness Crab Cakes

Crab cakes dusted with Panko crumbs, cabbage slaw, and a ginger Hollandaise 15



Entrées

Maine Day Boat Scallops

Searched Maine Day Boat scallops served with a puree of Phillips Farm kohlrabi, roasted Phillips Farm baby carrots, and a lemon thyme yuzu wine sauce 28

Wester Ross Scottish Salmon

Poached salmon served with jasmine rice, sautéed Mainly Mushrooms cultivated and wild foraged mushrooms, and a kaffir lime leaf coconut milk sauce 26

Panko and Macademia Crusted Cod

Roasted cod with Parzanese Brothers smashed sweet potatoes, roasted parsnips, and a citrus white wine sauce 30

Butternut Squash Ravioli

Roasted butternut squash ravioli with brown butter and sage finished with Fulper Farms ricotta 24

Joe Jurgielewicz & Sons Duck Breast

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

Roasted Lancaster County Frenched Chicken Breast

Frenched chicken breast roasted with Tassot Apiaries honey and grain mustard, creamed spinach, roasted Marolda Farms Brussels sprouts and roasted Swallow Hill Farm fingerling potatoes 26

Lancaster County Sirloin Strip Steak

Grilled 14 oz. sirloin strip steak served with smashed Terhune Orchards Elba potatoes, smoked Berkshire pork belly, Ewes Blue cheese, White Star Growers cherry tomatoes and a balsamic demi-glace 40

Lancaster County Pork Shank

Braised pork shank with smashed Tuscarora Farms Elba potatoes, sautéed Marolda Farms collard greens and a spicy Memphis style BBQ sauce 37

Being deeply loved by someone gives you strength while loving someone deeply gives you courage.

Laozi, Chinese Philosopher

Happy Valentine's Day from all of us at The Golden Pheasant Inn

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

Menu items are subject to market availability.

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.