



## CHRISTMAS EVE 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*

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### Salads

#### **Grilled Romaine Salad**

Half a romaine head, roasted red peppers, grilled artichoke hearts, Humboldt Fog cheese and an anchovy-Dijon mustard vinaigrette dressing 15

#### **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

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### Oysters

#### **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

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### Table Sharing

#### **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

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### Appetizers

#### **Crispy Flat Bread**

Caramelized onions, Cranberry Creek chevre, with a white truffle mustard aioli sauce 12

#### **Prince Edward Island Mussels**

Mussels steamed in a white wine saffron broth with a touch of cream throughout 14

#### **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**

Seared Maine Day Boat scallops served with roasted Phillips Farm baby carrots, celeriac, fennel and a lemon thyme yuzu wine sauce 28

### **Wester Ross Scottish Salmon**

Poached salmon served with roasted purple potatoes, sautéed Mainly Mushrooms wild foraged mushrooms, kale, and a kaffir lime leaf coconut milk sauce 26

### **Wild Alaskan Halibut**

Sautéed Alaskan halibut with Castle Valley Mill farro berries, garbanzo and white beans, pickled wild foraged fiddlehead ferns sautéed Marolda Farms string beans, with a citrus dill sauce 32

### **Butternut Squash Ravioli**

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

### **Lancaster County Grilled Veal Chop**

Grilled veal chop with roasted peas, fingerling potatoes with a bordelaise mushroom sauce 29

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

Roasted prime rib with smashed Tuscarora Farms Elba potatoes, sautéed green beans, Kelchners creamed horseradish and au jus 42

### **MacFarlane Farm Frenched Pheasant Breast**

Frenched pheasant breast roasted with citrus, rosemary and Tassot Apiaries honey and grain mustard, sautéed Swallow Hill Farm string beans and whipped sweet potatoes 32

### **Lancaster County Grilled Sirloin Steak and Sausage**

Grilled 12 oz. sirloin steak and chorizo sausage served with tri-color quinoa, broccoli rabe, Dijon mustard and a chimichurri sauce 40

### **Lancaster County Lamb Shank**

Braised lamb shank with smashed Tuscarora Farms Elba potatoes, sautéed Marolda Farms sautéed kale and a spicy Memphis style BBQ sauce 38

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**Happy Holidays from all of us at The Golden Pheasant Inn**

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*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.*