



NEW YEARS EVE A LA CARTE 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 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

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

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

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

Happy New Year 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.