



THANKSGIVING 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

Mesclun Greens Salad

Mesclun mix with Old Chatham ewes blue cheese, candied walnuts and a lavender, thyme and honey infused balsamic dressing 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

House Smoked Rainbow Trout Dip

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

Dungeness Crab Cakes

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

Prince Edward Island Mussels

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

Roasted Escargot

Roasted escargot with parsley, roasted garlic, anchovy butter 12



Entrées

Maine Day Boat Scallops

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

Wester Ross Scottish Salmon

Poached salmon served with Castle Valley Mill emmer farro, sautéed Mainly Mushrooms Turmeric spiced cauliflower, and an Herbs de Provence infused tomato sauce 26

Wild Alaskan Halibut

Sautéed Alaskan halibut with smashed elba potatoes, creamed Phillips Farm corn, with a citrus dill sauce 32

Butternut Squash Ravioli

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

Dr. Jurgielewicz Roasted Duck Breast

Roasted duck breast with Chieftain wild rice pilaf blend, sautéed green beans and a Swedish lingonberry sauce 29

Bolton Farms Slow Roasted Turkey

Roasted turkey with traditional chestnut stuffing, giblet gravy, roasted brussel sprouts and a sweet potato and carrot puree 28

Lancaster County Smoked 8 oz. Pork Chop

Grilled 8 oz. smoked pork chop with Purely Farm sausage, garbanzo, white bean salad and an apricot demi-glace 30

Lancaster County Grilled Porterhouse 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 Thanksgiving 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 and pricing 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.