



EASTER 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

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

Dungeness Crab Cakes

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

House Smoked Rainbow Trout Dip

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

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



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 roasted potatoes, sautéed Mainly Mushrooms cultivated and wild foraged mushrooms, sautéed kale and a kaffir lime leaf coconut curry sauce 26

Wild Alaskan Halibut

Alaskan halibut served with Castle Valley Mill farro berries, sautéed Agriark Farm bok choy, with a lemon butter caper dill sauce 32

Red Pepper and Smoked Fulper Farms Mozzarella Ravioli

Roasted red pepper and smoked mozzarella ravioli finished with Fulper Farms ricotta 25

Joe Jurgielewicz & Sons Duck Breast

Roasted duck breast with sautéed Swallow Hill Farm string beans, roasted fingerling potatoes, and a lingonberry sauce 29

Roasted Lancaster County Frenched Chicken Breast

Frenched chicken breast roasted with Tassot Apiaries honey and grain mustard, Parzanese Brothers roasted parsnips and fingerling potatoes 27

Lancaster County Porterhouse Steak

Grilled 16 oz. steak served with tri-color quinoa, roasted Mainly Mushrooms cultivated and wild foraged mushrooms, crispy pecorino Romano and a bordelaise sauce 40

Lancaster County Lamb Shank

Roasted domestic lamb shank served with smashed Tuscarora Farms orange and purple sweet potatoes, roasted Traugers Farm Brussels sprouts, and a veal demi-glace sauce 38

Happy Easter 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.