



## 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*

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### Salads

#### **Red and Green Butterhead Salad**

Butterhead lettuce, roasted red peppers, grilled artichoke hearts, pecorino Romano 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

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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 (*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

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### 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



## 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 30

### **Wester Ross Scottish Salmon**

Poached salmon served with roasted purple potatoes, sautéed Mainly Mushrooms and kale, and a yellow coconut curry sauce 26

### **Wild Alaskan Halibut**

Sautéed Alaskan halibut with smashed sweet potato, roasted rainbow carrots, sautéed mushrooms with a citrus dill sauce 32

### **Butternut Squash Gnocchi**

Roasted butternut squash gnocchi with a pesto cream sauce finished with pecorino Romano cheese 26

### **Dr. Jurgielewicz Roasted Duck Breast**

Roasted duck breast with Chieftain wild rice pilaf blend, sautéed green beans, water chestnuts and a Swedish lingonberry sauce 30

### **Lancaster County Smoked 8 oz. Pork Chop**

Grilled 8 oz. smoked pork chop with sauerkraut, sautéed spaetzle, roasted Brussels sprouts, and an grain mustard demi-glace 30

### **Lancaster County Grilled Petite Filet Mignon Steak**

Grilled 8 oz. petite filet mignon with creamed spinach, house made salt & pepper fries, and a green peppercorn demi-glace sauce 45

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

**Lao Tzu**

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**Happy Valentine's Day 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.*

*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.*