



MOTHERS DAY WEEKEND 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

Spring Citrus Salad

Butterhead lettuce, grapefruit segments, sliced fennel, roasted chickpeas, and crumbled goat cheese, with a lemon citrus vinaigrette dressing 15

Asian Napa Cabbage Salad

Shredded Napa cabbage with carrots, cucumber, scallions, red onions, and roasted peanuts, with a Hawaiian ginger dressing 13

Marolda Farms Baby Arugula, Pickled Beets and Goat Cheese Salad

Arugula greens, pickled beets, French goat cheese, toasted almonds, dried cranberries, and a raspberry-Dijon mustard vinaigrette 14

Oysters

West Coast

½ dozen 21/ dozen 42

East Coast

½ dozen 18/ dozen 36

Table Sharing

Traditional Charcuterie Plate

House made pheasant pâté, shaved prosciutto, mortadella head cheese, duck liver mousse, pork jowls, salami, assorted mustards, and chutneys and grilled artisan bread 18

Artisanal Cheese Plate

Three selections of local cheeses, bread points, Tassot Apiaries raw honey, salted almonds, and raspberry puree 18

Appetizers

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

Dungeness Crab Cakes

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

Roasted Escargot

Roasted escargot with parsley, roasted garlic, anchovy butter 12



Entrées

Seared Maine Day Boat Scallops

Seared Maine Day Boat scallops served with rutabaga puree, roasted baby carrots, parsnips, and a lemon thyme yuzu white wine sauce 31

Wester Ross Scottish Salmon

Poached Wester Ross Scottish salmon served with fingerling potatoes, sautéed kale, Mainly Mushrooms assorted mushrooms and a Thai yellow curry sauce 28

Gochujang Citrus Glazed Shrimp

Grilled Gochujang shrimp served with lightly onion battered crispy green beans, Castle Valley Mill emmer farro 29

Sauteed Wild Alaskan Halibut

Sautéed halibut with sweet potato puree, roasted carrots, sautéed wild and cultivated mushrooms and a saffron lobster sauce 30

Ricotta Spinach Sundried Tomato Ravioli

Ricotta spinach sundried tomato ravioli with a roasted pinenut pesto and cream sauce 28

Joe Jurgielewicz & Sons Roasted Duck Breast

Roasted duck breast with a wild rice pilaf blend, sautéed haricot verts, roasted water chestnuts, and a Swedish lingonberry cherryaki reduction sauce 29

Braised Lancaster County Lamb Shank

Braised lamb shank with roasted root vegetables, smashed potatoes, and a spicy Memphis style BBQ sauce 40

Lancaster County Roasted Lemonade Airline Chicken Breast

Lemonade roasted bone in chicken breast with roasted red bell peppers, artichoke hearts, fingerling potatoes, and a lemon butter caper sauce 28

Grilled 16 oz. Cowboy Cut Bone in Ribeye

Grilled 16 oz. rib eye with creamed spinach, house made salt & pepper fries, and a green peppercorn demi-glace 43

Happy Mothers Day from all of us at The Golden Pheasant Inn

*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.