

GOLDEN PHEASANT INN

EST 1857

DINNER

Soups & Salads

SOUP DU JOUR \$10

FRENCH ONION SOUP \$11
CLASSIC ONION SOUP, MELTED GRUYÈRE ^

SALADE LYONNAISE \$14
FRISÉE, CRISPY POTATOES, BACON LARDONS,
DIJON VINAIGRETTE, POACHED EGG *

MIXED BABY GREENS \$11
BABY GREENS, SEASONAL FRUIT, FRENCH
BREAKFAST RADISH, RED ONION,
SHERRY VINAIGRETTE *

Appetizers

PHEASANT PÂTÉ \$14
CRISP GHERKINS, BLACK CURRANT CHUTNEY,
GRAIN MUSTARD ^

GRILLED OCTOPUS \$15
ARUGULA, ALSATIAN POTATO SALAD, LEMON OIL,
SMOKED PAPRIKA *

ESCARGOTS AU PERNOD \$16
SERVED IN A GARLIC BULB, HERB BUTTER,
FRISÉE, TOASTED HAZELNUT, PERNOD *

SUMMER VEGETABLE TIAN \$13
MARINATED ROASTED ZUCCHINI, YELLOW
SQUASH, JAPANESE EGGPLANT, TOMATOES,
GRUYÈRE, HERBED BREADCRUMBS, PISTOU *

Shareable Platters

EAST COAST OYSTERS 6 AT \$18 / 12 AT \$35
CHEF'S SEASONAL SELECTION, CHAMPAGNE MIGNONETTE, COCKTAIL SAUCE *

FRUITS DE MER \$45
OYSTERS, SHRIMP COCKTAIL, JUMBO LUMP CRAB REMOULADE, GRAVLAX, TUNA CRUDO *



Entrées

SEARED ATLANTIC SALMON \$29
CUCUMBER, HEIRLOOM TOMATOES, FENNEL, HOME-GROWN HERBS,
BUTTERMILK YOGURT SAUCE *

BOUILLABAISSSE \$35
TRADITIONAL PROVENÇALE SEAFOOD STEW *

DIVER SCALLOPS \$34
VER JUS, ROASTED GRAPES, HAZELNUTS, CAULIFLOWER PURÉE *

FILET MIGNON BORDELAISE \$37
CLASSIC BORDELAISE SAUCE, POMME PURÉE, HARICOT VERT *

ROASTED DUCK BREAST \$34
RED WINE CHERRY JUS, POTATO GALETTE, SAUTÉED SPINACH *

LAMB PORTERHOUSE \$34
GRILLED ZUCCHINI, EGGPLANT PURÉE, TOMATO CONFIT, MINT PESTO *

SALADE NIÇOISE \$29
SLICED AHI TUNA, HARICOT VERTS, TOMATO CONFIT, OLIVE TAPENADE,
EGG MIMOSA, FINGERLINGS, CAPER *

GRILLED CAULIFLOWER STEAK FRITES \$22
SALSA VERDE, CURRANTS, WATERCRESS AND TOMATO SALAD, FRITES *

* GLUTEN FREE

^ BREAD CAN BE MODIFIED TO GLUTEN FREE

