

GOLDEN PHEASANT INN

EST 1857

DINNER

Soups & Salads

SOUP DU JOUR \$10

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

SALADE LYONNAISE \$14
FRISÉE, CRISPY POTATOES, BACON LARDONS
TOSSED IN DIJON VINAIGRETTE TOPPED
WITH A POACHED EGG *

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

BEET SALAD \$13
MARINATED RED AND YELLOW BEETS,
ARUGULA, WHIPPED GOAT CHEESE,
AND PISTACHIO BRITTLE *

Appetizers

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

GRILLED OCTOPUS \$15
WHITE BEANS, PARSLEY, PRESERVED
LEMON VINAIGRETTE *

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

BUTTERNUT SQUASH PANCAKE \$13
SAGE BROWN BUTTER, KABOCHA SQUASH,
PORCINI MUSHROOMS, PUMPKIN SEED BRITTLE

Shareable Platters

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

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



Entrées

TROUT MEUNIERE \$29
BROWN BUTTER, LEMON, PARSLEY, SPINACH

BRANDADE CRUSTED COD \$31
BROCCOLI PUREE, BABY BEETS, BROCCOLINI *

BOUILLABAISSE \$35
TRADITIONAL PROVENÇALE SEAFOOD STEW *

DIVER SCALLOPS \$34
CELERY ROOT PUREE, LOCAL MUSHROOMS, PARSLEY EMULSION *

FILET MIGNON BORDELAISE \$37
FILET MIGNON, BORDELAISE, POMME PURÉE, BABY CARROTS *

ROASTED RENDERED DUCK \$34
QUINCE PURÉE, BRUSSELS SPROUTS, APPLE, ALMOND,
HONEY DATE VINAIGRETTE *

GRILLED DUROC PORKCHOP \$29
BACON BRAISED RED CABBAGE, ROASTED SWEET FINGERLINGS,
APPLE CIDER REDUCTION *

STUFFED KOGINUT SQUASH \$27
FARRO PILAF, LOCAL MUSHROOMS, KALE, PECANS

* GLUTEN FREE

^ BREAD CAN BE MODIFIED TO GLUTEN FREE

