

GOLDEN PHEASANT INN

EST 1857

THANKSGIVING DINNER

NOVEMBER 26, 2020

1ST COURSE

Soup or Salad

ROASTED SQUASH AND APPLE SOUP *
SPICED PUMPKIN SEEDS, APPLE CIDER GASTRIQUE

MUSHROOM CAPPUCCINO *
LOCAL MUSHROOMS, SHERRY,
TRUFFLE EMULSION

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

ROASTED KABOCHA SQUASH SALAD *
ENDIVE, DRIED CHERRIES, SUNFLOWER SEEDS,
CIDER MAPLE VINAIGRETTE

2ND COURSE

Appetizer

PHEASANT PÂTÉ ^
CRISP GHERKINS, BLACK CURRANT CHUTNEY,
GRAIN MUSTARD

GRILLED HEAD ON PRAWNS *
WHITE BEANS, PRESERVED LEMON, KALE SALSA VERDE

BUTTERNUT SQUASH PANCAKE
SAGE BROWN BUTTER, KABOCHA SQUASH,
PORCINI MUSHROOM, PUMPKIN SEED BRITTLE

BAKED OYSTERS *
CHARTREUSE BUTTER, HERBED BREAD CRUMBS

3RD COURSE

Entrée

FILET MIGNON *
HARICOT VERT, POTATO BONE MARROW GRATIN, BORDELAISE

PAN ROASTED VENISON CHOP *
BRAISED RED CABBAGE, ROASTED SWEET FINGERLINGS, CUMBERLAND SAUCE

ROASTED TURKEY BREAST
CHESTNUT STUFFING, ROASTED BRUSSELS SPROUTS, CRANBERRY GRAND MARNIER SAUCE, POMME PURÉE

PAN ROASTED BRANZINO *
BROCCOLI PUREE, BABY BEETS, BROCCOLINI

PAN SEARED SCALLOPS *
PARSNIP PUREE, ROASTED BRUSSELS SPROUTS, APPLES, ALMONDS, CIDER VINAIGRETTE

STUFFED HONEYNUT SQUASH
FARRO PILAF, LOCAL MUSHROOMS, KALE, PECANS, DRIED CRANBERRIES

* GLUTEN FREE

^ BREAD CAN BE MODIFIED TO GLUTEN FREE

4 COURSE PRIXE FIXE INCLUDES DESSERT - \$87.⁵⁰ PER PERSON

PLEASE SILENCE YOUR CELL PHONE AS A COURTESY TO ALL GUESTS



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Thanksgiving Plate Dessert Menu

WHITE CHOCOLATE AND HAZELNUT MOUSSE BOMBE

CRISPY WHITE CHOCOLATE FEUILLETINE BASE WITH HAZELNUT MOUSSE,
DULCE GANACHE, AND VALRHONA 64% MANJARI CHOCOLATE MOUSSE

CARAMELIZED APPLE GATEAU *

HONEY WALNUT GENOISE SOAKED WITH CALVADOS, CARAMELIZED APPLES,
CINNAMON MASCARPONE MOUSSE, AND A CRISPY SUGARED ARLETTE

BELGIAN CHOCOLATE TART *

BELGIAN CHOCOLATE GANACHE LAYERED IN PATE SUCREE TART SHELL,
TOPPED WITH VANILLA BEAN CHANTILLY, FRESH RASPBERRIES
AND A FRENCH MACARON

PAIN D'ÉPICES PUMPKIN VERRINE

LAYERS OF BROWN SUGAR CRUMBLE, WHIPPED PUMPKIN MOUSSE,
SALTED CARAMEL, PAIN D'ÉPICES, AND CANDIED PECANS

* INDICATES GLUTEN FREE OPTIONS

