

GOLDEN PHEASANT INN

EST 1857

DINNER

Soups & Salads

SOUP DU JOUR \$10

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

BABY LETTUCE SALAD \$12
RED ONION, RADISH, MARINATED BABY BEETS,
SHERRY VINAIGRETTE*

SPRING ASPARAGUS SALAD \$14
WATERCRESS, PISTACHIO, CURED EGG YOLK,
SHAVED MIMOLETTE, LEMON VINAIGRETTE*

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

Appetizers

SPRING VEGETABLE TOAST \$14
GRILLED SOURDOUGH, SMASHED ENGLISH PEAS,
ASPARAGUS, SPRING ONIONS, MINT, FRENCH FETA

PHEASANT PÂTÉ \$14
SERVED WITH CORNICHONS, BLACK CURRANT
CHUTNEY, GRAIN MUSTARD[^]

GRILLED OCTOPUS \$15
ARUGULA, SPRING VEGETABLES,
CHICKPEAS, ESPELETTE PEPPER*

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

Shareable Platters

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

OYSTERS 6 AT \$18 / 12 AT \$35
CHEF'S SELECTION WITH CHAMPAGNE MIGNONETTE AND COCKTAIL SAUCE*



Entrées

SALAD NICOISE \$29

SLICED AHI TUNA, HARICOT VERTS, TOMATO CONFIT, OLIVE TAPENADE,
EGG MIMOSA, FINERLINGS, CAPERS*

PAN SEARED JAIL ISLAND SALMON \$32

CHORIZO, OVEN ROASTED TOMATOES, SAFFRON RICE, BASIL, BOUILLABAISSE BROTH*

DIVER SCALLOPS \$36

ENGLISH PEA PUREE, SUGAR SNAP PEAS, MAITAKE MUSHROOM, SAUCE NOIR*

FILET MIGNON \$38

POMME PURÉE, HARICOT VERTS, ROYAL TRUMPET MUSHROOM, BORDELAISE*

ROASTED RENDERED DUCK \$35

LYONNAISE POTATOES, HARICOT VERTS, CARAMELIZED ORANGE REDUCTION*

LAMB PORTERHOUSE \$36

FRENCH LENTIL SALAD, ENGLISH PEAS, POMEGRANATE, GARLIC YOGURT*

CAULIFLOWER STEAK FRITES \$22

CHIMICHURRI, WATERCRESS SALAD, FRITES*

* GLUTEN FREE

^ BREAD CAN BE MODIFIED TO GLUTEN FREE

