

## *Appetizers*

### *Seared Foie Gras*

*Served with a Pear Brandy Mousse and Black Pepper Brioche*  
*Fourteen Dollars*

### *Grilled Spicy Prawns*

*with House Red Curry and Lime Gelée*  
*Fourteen Dollars*

### *Gravlox and Crab Salad*

*Served with Herbed Biscotti, Hand Made Worcestershire and Lemon Aioli*  
*Twelve Dollars*

### *The Golden Sheaf's Fruits de Mer*

*Fresh Oysters with Grey Goose Mignonette, Crab Salad and Poached Prawns*  
*Eighteen Dollars*

## *Soups*

### *Lobster Bisque*

*with Lobster and Fennel Salad*  
*Eight Dollars*

### *Portobello and Caramelized Onion Soup*

*with Fourme d'Ambert Crostini*  
*Eight Dollars*

## *Salads*

### *The Golden Sheaf's Caesar Salad*

*with Baby Romaine, Shaved Parmigiano-Reggiano,*  
*and a Roasted Garlic Caesar Dressing*  
*Nine Dollars*

### *Baby Spinach Salad*

*with Spicy Pecans, Crumbled Ash Goat Cheese, Blood Orange Marmalade,*  
*and Port Wine Poppy Seed Vinaigrette*  
*Nine Dollars*

### *Red Oak and Arugula Salad*

*with Blood Orange Vinaigrette, Soy Nut Crusted Fourme d'Ambert Cheese*  
*and Vanilla Crostini*  
*Nine Dollars*

## **Entrées**

### **Duo of Duck**

*Roasted Duck Breast served with Braised Duck  
and Cannellini Cassoulet and Haricot Vert*

*Thirty Dollars*

### **Tenderloin of Beef**

*Served with Grains of Paradise, Pavé Potatoes, Beet Purée and Braised Beet Greens*

*Thirty Eight Dollars*

### **Fricassee Breast of Farm Raised Pheasant**

*Sautéed with Wild Mushrooms and Tomato Saffron Brodo,*

*served with Heirloom Polenta*

*Twenty Eight Dollars*

### **Golden Sheaf Mixed Grill**

*Grilled Lamb Chop, Handmade Sausage and Veal Tenderloin served with*

*Marrow Potatoes and Haricot Vert*

*Thirty Eight Dollars*

### **Roasted Coho Salmon**

*served with Whipped Potatoes, Pickled Grapes and Purple Condiment Aioli*

*Twenty Nine Dollars*

### **Crab Stuffed Scallops**

*with Rock Shrimp Succotash and Vanilla Butter*

*Thirty Two Dollars*

### **Grilled Aged New York Strip Steak**

*with Garlic Whipped Potatoes, Asparagus and a Veal Reduction*

*Forty Four Dollars*

### **Pan-Roasted Red Mullet**

*with Arugula Pesto White Beans, Shaved Fennel and Preserved Lemon*

*Twenty Six Dollars*

### **Roasted Fennel-Pollen Pork Chop**

*with Oil Mashed Fingerling Potatoes, Braised Greens and*

*an Aged Balsamic Veal Reduction*

*Twenty Eight Dollars*

### **Pan-Roasted Chilean Sea Bass**

*with Wild Mushroom Risotto and Carrot Nage*

*Thirty Two Dollars*