



## **Pheasant Restaurant & Lounge Mayor's Sustainability Award Social/Quality of Life**

The Pheasant Restaurant Restaurant & Lounge has been awarded the Brookings Mayor's Sustainability Award in the Social/Quality of Life category. This award acknowledges projects and programs that focus on sustainability and social benefits that help ensure that all Brookings residents gain from quality of life improvements.

Operators Michael Johnson and Trevor Clements consider sustainability in their menu choices and purchasing decisions, and strive to educate their clientele about sustainability, quality-of-life experiences, and healthy food.

The Pheasant's Wine Club features a monthly tasting often with growers, vintners, and distributors as well as guests from boutique wineries. They have dedicated a special room for tasting, comparing, learning about, and purchasing specialty olive oils and vinegars.

The Pheasant hosts events featuring locally inspired and ethnic foods paired with wines and has recently added a weekend breakfast/brunch offering of Nordic-inspired foods. Michael and Trevor support their efforts with education through OLLI courses, teaching wine tasting to SDSU hospitality students, mentoring high school ProStart students, participating in local producers' events, and through everyday conversation with guests at the restaurant.

Local foods are featured in their menu, such as lamb, bison, pork, pheasant, artisan ice cream, desserts, produce, locally roasted coffee, private label jalapeño jelly from Foodtopia Farms, and baked goods from Cottleston Bread. Local micro beers are served and on tap as well as whiskey and spirits from neighboring Minnesota.

The Pheasant supports local artists by donating their walls to the featuring of local art for display and purchase, taking no fee for the business. The restaurant also employs local musicians regularly, including during their weekly Monday night live music series which starts each fall and goes through the spring.

The Brookings Mayor's Sustainability Awards recognize excellence in sustainable practices demonstrated by local businesses, organizations, and individuals, while promoting a culture of resiliency. Award winners contribute to a more sustainable city by embracing and promoting an approach to business and daily living that balances environmental responsibility, economic prosperity, and community equity.