

THE QUECHEE INN AT MARSHLAND FARM

Mother's Day Dinner Menu

Appetizers

- Creamy Asparagus and Grafton Cheddar Soup.....\$7.00**
A bowl of our delicious Inn made soup
- Bruschetta Primavera.....\$9.00**
Grilled Portobello mushrooms and artichoke hearts, with a roasted red bell pepper pesto, topped with local Vermont mozzarella cheese, drizzled with a balsamic vinegar reduction, served on grilled baguette
- Canadian Rock Crab Cake.....\$10.00**
Set on lemon & garlic dressed mixed field greens with smoked paprika citrus aioli
- Classic Caesar Salad.....\$8.00**
Romaine hearts, white anchovies, house baked garlic croutons, Topped with shaved Reggiano cheese curls
- Quechee Inn Salad.....\$9.00**
Mixed field greens and baby spinach with green apples, grilled red onions, and a toasted walnut chevre cake, dressed with a strawberry pear champagne vinaigrette
- Vermont Spring Rolls.....\$10.00**
Slivered spice marinated mushrooms and matchstick vegetables, hand rolled and deep fried, served with our maple and sweet red chili sauce

Entrees

- Slow Roasted Crispy Duck.....\$29.00**
A House Specialty featuring an Orange and Apricot demi glace served with wild rice pilaf and vegetable of the day
- Filet Mignon.....\$33.00**
Grilled Beef Tenderloin to your liking, topped with local Grafton Beer washed and Cave aged Truckle cheese, paired with a cherry tomato, baby button mushroom and spinach sauté, served with Dauphinoise potatoes and rosemary demi-glace
- Chicken Pistoulet.....\$23.00**
Marinated pan braised Statler Chicken breast, paired with artichokes and cherry tomatoes in a Garden herb pesto broth, served with rice pilaf
- Eggplant Pomodoro.....\$22.00**
Tender breaded Eggplant slices layered with grilled marinated Portobello mushroom cap, dressed with a roasted garlic and plum tomato sauce, local Vermont mozzarella cheese over pappardelle pasta, served with grilled garlic baguette
- Grilled Salmon.....\$24.00**
Char grilled salmon fillet topped with a grilled sweet corn and fresh garden herb butter, rice and vegetable
- New York Sirloin.....\$28.00**
Grilled to your liking, napped with a horseradish and cheddar cream, and a barbecue scented demi-glace, garnished with zesty tobacco fried onions and served with Dauphinoise potatoes