

THE QUECHEE INN AT MARSHLAND FARM  
FRIDAY NIGHT DINNER FOR TWO  
THREE COURSE MENU WITH A GLASS OF WINE  
\$50.00 for two (tax and gratuity not included)



**Starters**

**Soup du Jour**

Homemade selection of the day

**Classic Caesar Salad**

Romaine hearts, white anchovies, crisp croutons, shaved Reggiano cheese curls

**Garden Salad**

Mixed field greens topped with seasonal garden vegetables dressed with a fresh garden herb vinaigrette

**Entrée's**

**Broccoli Rabe & Wild Mushroom Ravioli**

Vermont Fresh Pasta Company's Four Cheese filled ravioli, lightly tossed with a roasted garlic and fresh herb Mornay, sautéed mushrooms and fresh broccoli rabe

**Rock Crab Cakes**

Twin crab cakes dressed with citrus smoked paprika aioli  
Served with rice and vegetable du jour

**Grilled Salmon**

Char grilled salmon fillet topped with a grilled sweet corn and fresh garden herb butter, rice and vegetable

**Black Jack Pork**

Black pepper encrusted Pork Tenderloin, pan seared in a Jack Daniels Bourbon Cream sauce, served with cheddar potato croquettes and vegetable of the day

**Eggplant Pomodoro**

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

**Quechee Inn Chicken**

Marinated pan-braised Statler chicken breast, paired with artichokes and cherry tomatoes in a fresh Garden herb pesto sauce

**House Wine Selections: (buy a second glass for only \$5.00)**

*Chardonnay*

*Pinot Grigio*

*Cabernet Sauvignon*

**Dessert Choices:**

• Ben & Jerry's featured Ice Cream of the Day

• Fruit Cobbler with Ben and Jerry's Vanilla Bean Ice Cream

• Maple Crème Brule

Traditional French custard with crispy burnt sugar crust and fresh berries