

THE QUECHEE INN AT MARSHLAND FARM

Christmas Dinner 2011

Appetizers

Caramelized Brandied Shallot Soup

A warm, satisfying creamy soup on a Winter's day, with Grafton Cheddar Crouton

Oysters Rockefeller

Four Oysters baked with spinach and bacon in a traditional Pernod Cream Sauce

Baked Goat Cheese Tartlet

*Vermont Creamery Chevre with baby spinach and artichoke heart
baked in a pastry tart shell*

Quechee Yuletide Salad

*Mesclun greens topped with roasted red and gold beets, frizzled red onion and
golden raisins served with a warm balsamic port vinaigrette*

Entrees

Filet Mignon

*With Dauphinoise potatoes, sautéed haricots vert,
black currant & cognac demi-glaze*

Pan Seared Duck Breast

*Boneless duck breast, pan seared, then oven roasted, sliced and served
over a warm Cranberry and dried fruit Chutney,
Wild Rice Pilaf, Grand Marnier demi-glaze*

Sea Bass "en Croute"

*Oven Roasted Sea Bass fillet crusted with a horseradish and shredded potato crust,
napped with a pink peppercorn hollandaise sauce, served with wild rice pilaf*

Maple Porter Braised Short Ribs

*Tender Beef short ribs, slow roasted with Vermont's Evergreen Farm's Maple Syrup and
Otter Creek Stovepipe Porter, served with cider braised red cabbage
and Dauphinoise potatoes*

Butternut Squash Ravioli

*Vermont-made Butternut Squash filled ravioli, lightly tossed with maple infused
Caramelized onions in a cracked pepper cream sauce
Garnished with a fresh Green Apple Brunoise*

\$49 Prix Fixe

