



The Quechee Inn at Marshland Farm New Years Eve Dinner 2011

Appetizers:

Shrimp and Andouille Chowder

A zesty blend of shrimp, New Orleans style sausage and corn with bell peppers and onions

New Year's Salad

Mesclun Greens tossed with a dried fruit mélange, fresh berries and pear, crumbled Vermont Mountain Blue Cheese, dressed with a light champagne vinaigrette and balsamic gastrique

Ahi Fish "Taco"

Marinated charred rare Ahi tuna, spiced fresh Pico di Gallo, shredded lettuce, chili lime aioli, cilantro, white corn tortilla

Lamb Lollipops

Char grilled lamb Loin chops, paired with a Laird's Applejack, and Maple caramelized leek and apple compote with Black Currant, cracked pepper and port wine reduction

Bruschetta Giardinera

Grilled garlic baguette topped with Boursin cheese, served with the Inn's House pickled banana peppers, red piquillo peppers, black olives and three onion blend

Entrees

Filet Mignon:

Tenderloin of Beef, grilled to your liking, topped with a grilled marinated Portobello mushroom, dressed with Bearnaise Sauce, served with Dauphinoise potato and vegetable du jour

Chicken en Croute

Boneless Breast stuffed with Prosciutto, Grafton Cheddar and Asparagus
Baked in a puff pastry shell, dressed with Sauce Supreme

One by Land, Three by Sea:

A petite filet mignon napped with Béarnaise sauce, paired with three of our Baked Stuffed Shrimp, sherried pink peppercorn and herb infused Drawn butter, Rice pilaf

Baked Stuffed Shrimp:

Jumbo scallop and crabmeat stuffed Shrimp with Sherry, pink peppercorn and herb infused drawn butter, served with Rice pilaf and vegetable

Slow Roasted Crispy Duck:

Our House specialty featuring an Orange & Apricot demi glace served with wild rice pilaf