

THE QUECHEE INN AT MARSHLAND FARM

Chef Ed Kroes' Special Prix-Fixe
Wednesday Evening Three ~ Course Menu

Starters

Soup du Jour

Homemade selection of the day

or

Quechee Summer Salad

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



Entrée's

Vermont Fresh Ravioli

Roasted Bell Pepper and smoked mozzarella filled ravioli, tossed with roasted garlic
and baby spinach in a light tomato Mornay sauce

Rock Crab Cakes

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

Grafton Chicken

Herb marinated Statler breast, oven roasted with tender artichoke hearts and aged local Grafton
cheddar, drizzled with pan jus, served with rice pilaf and vegetable du jour

Grilled Salmon

Grilled Canadian salmon fillet topped with a grilled sweet corn and fresh lemon dill butter

Pork Tenderloin

Sage rubbed, pork tenderloin seared and sliced over apricot brandied buttered leeks with cheddar
potato croquettes, port wine peppercorn reduction.

Veal Pappardelle

Lightly breaded veal scaloppini, served over pappardelle pasta with a roasted garlic and plum
tomato sauce, served with grilled garlic toast.

Desserts

- Ben & Jerry's featured Ice Cream of the Day
- Fruit Cobbler with Ben and Jerry's Vanilla Bean Ice Cream
- Maple Crème Brulee

Traditional French custard with crispy burnt
Sugar crust and fresh berries

\$24.50

