

# THE QUECHEE INN AT MARSHLAND FARM

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

## Starters

Select one

### Soup du Jour

Homemade selection of the day

### Quechee Inn Salad

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

### Caesar's Salad

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



## 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

### Roasted Garlic Shrimp

Jumbo Shrimp sautéed with roasted garlic, lemon, white wine and fresh herbs,  
served en casserole, finished with a drizzle of garlic spiked aioli,  
with grilled garlic baguette, rice pilaf and vegetable of the day.

## 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

**\$24.50**

**LIVE LOCAL MUSIC EVERY WEDNESDAY!!!!**