

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

Quechee 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

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.

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