THE QUECHEE INN AT MARSHLAND FARM
Thanksgiving 2009 Menu

APPETIZER SELECTIONS

Shrimp Cocktail
Jumbo shrimp seafood cocktail sauce and garlic aioli with baby field greens

Curried Butternut Squash and Green Apple Bisque
A rich and flavorful autumn soup

Quechee Inn House Salad
Mixed Field greens and baby spinach with fresh sliced pear & strawberry, toasted pine nuts, walnut encrusted chevre cake and strawberry pear champagne vinaigrette

Stuffed Portobello Mushroom Cap
Topped with oven roasted tomatoes, garlic, spinach and fresh mozzarella cheese

ENTRÉE SELECTIONS

Misty Knoll Farms Free Range Turkey
Dried fruit and sausage stuffing, roasted garlic whipped potatoes, warm cranberry-apple compote and giblet gravy

Grilled Delmonico Steak
Grilled to your liking, topped with a Dijon and Wild Mushroom demi-glace served with roasted garlic whipped potatoes

Stuffed Pork Chop
A hefty double thick chop filled with our dried fruit & sausage stuffing, Dressed with a port wine reduction, served with warm cranberry apple compote

Pumpkin Seed and Orange Zest Crusted Salmon
Sweet potato shoe string fries and fig port reduction sauce

Dessert Selections
Traditional Apple Pie *Maple Pumpkin Pie*
Ben & Jerry's Vanilla Bean Ice Cream

$45 per adult, $25 per child 12 and under.