

THE QUECHEE INN AT MARSHLAND FARM

Christmas Dinner 2009

Appetizers

Tuscan White Bean and Escarole Soup

A warm, satisfying soup on winter's day, served with a crispy rendered bacon crouton

Pan Seared Scallops

Served in puff pastry shell with warm St. Andre Brie Sauce Mornay.

Chilled Jumbo Shrimp Cocktail

Set on a bed of mixed field greens with a seafood cocktail sauce and garlic aioli

Roasted Beet Salad

Mixed field greens and baby spinach served with warm sliced oven roasted beets, golden raisins, toasted pine nuts & chevre crumbles, drizzled with balsamic plum vinaigrette

Beef Carpaccio

Thinly pounded beef tenderloin served with toast points piped with cayenne infused Boursin cheese, roasted red bell peppers and crisp watercress greens

Entrees

Filet Mignon

With Dauphinoise potatoes, sautéed haricots vert, black currant & cognac demi-glaze.

Crispy Oven Roasted Duck

Our House specialty, boneless duck roasted to perfection, dressed with an orange and apricot demi-glaze, served with rice pilaf & haricot vert

Hazelnut & Potato Encrusted Salmon

Served with haricots vert and a cranberry infused hollandaise sauce

Braised Veal Shank Osso Buco

Served over herbed spinach and aged parmesan risotto, balsamic roasted tomatoes.

Roast Rack of Lamb

Fresh Herb & Dijon crusted rack of lamb served with Dauphinoise potatoes haricots vert and roasted garlic rosemary jus

Butternut Squash Ravioli

Vermont-made butternut squash filled ravioli, lightly tossed with maple infused caramelized onions in a cracked pepper cream sauce; garnished with a fresh Green Apple Brunoise.

Dessert Selections

Individual Fruit Topped Cheesecake

Warm Apple Berry Cobbler with whipped cream

Ben & Jerry's Vanilla Bean Ice Cream or Mango Sorbet

Green Mountain Coffee service

\$49.00 per person exclusive of tax and gratuity