

THE QUECHEE INN AT MARSHLAND FARM

MOTHER'S DAY MENU

May 10, 2009

Serving 12noon-5:00pm

Call 800-235-3133 for reservations

APPETIZER SELECTIONS

Soup du Jour

Cream of Asparagus blended with Vermont Grafton Cheddar Cheese

\$8

Quechee Inn Salad

Mixed field greens and baby spinach with white wine poached pear, crumbled chevre cheese, toasted walnuts, dried cranberries and a honey-pear champagne vinaigrette

\$8

Classic Caesar's Salad

Romaine hearts, white anchovies, house baked garlic croutons, baked Parmesan crisp

\$8

Seared Shrimp & Jumbo Scallops

With crispy Applewood smoked bacon, roasted garlic and lemon butter sauce

\$12

Chef's Pate & Cheese Plate

Country Style Pate served with assorted Vermont Cheeses, crostini, cornichons and Dijon spread

\$12

ENTRÉE SELECTIONS

Slow Roasted Crispy Duck

Orange apricot demi glace and wild rice pilaf

\$27

Grilled Salmon

Char grilled boneless Salmon fillet topped with a blood orange infused Sauce Maitaise

\$23

Vermont Harvest 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

\$23

Roast Rack of Lamb

Hazelnut-Dijon crusted rack of lamb served with dauphinoise potatoes and roasted garlic rosemary jus

\$32

Filet Mignon

Grilled tenderloin of beef with dauphinoise potatoes, sautéed baby spinach, topped with savory herb foie gras truffle butter

\$32

Chef de la Cuisine, Edward C. Kroes