

THE QUECHEE INN AT MARSHLAND FARM

2008~2009 BANQUET MENU

MEATS

- ❖ *Seared Beef Tenderloin Medallions Au Poivre* \$37
- ❖ *Grilled Cracked Pepper, Rosemary Top Sirloin Steak* \$35
- ❖ *Sage Rubbed Roast Pork Tenderloin* \$34
- ❖ *Grilled New York Strip Steak with Sautéed Wild Mushrooms and Sauce Béarnaise* \$37
- ❖ *Roast Prime Rib with Rosemary Au Jus* \$39
- ❖ *Grilled Tenderloin of Beef with Savory Foie Gras Truffle Butter* \$39
- ❖ *Roast Dijon and Hazelnut Crusted Rack of Lamb* \$42
- ❖ *Blackened Beef Tenderloin Medallions and Jumbo Shrimp with Boursin Cream Sauce* \$38
- ❖ *Grilled Center Cut Pork Loin Chop, Apple Cider Rosemary Demi Glace* \$34

POULTRY

- ❖ *Maple Roasted Stattler Chicken Breast, Cranberry Walnut Demi Glace* \$30
- ❖ *Roasted Teriyaki Glazed Chicken Breast with Grilled Pineapple Bermuda Onion Relish* \$30
- ❖ *Baked Chicken Breast with Prociutto Ham, Vermont Cheddar and Asparagus En Croute* \$32
- ❖ *Seared Sliced Duck Breast Grand Mariner Orange Demi Glace* \$32
- ❖ *Duck Two Ways, Confit of Leg with Thigh & Seared Breast, Grand Mariner Orange Demi Glace* \$35
- ❖ *Chicken Roulade, Spinach, Smoked Gruyere, and Roasted Garlic Stuffed Breast* \$30

SEAFOOD

- ❖ *Seared Salmon Fillet with Balsamic Caramelized Fennel and Roasted Corn* \$34
- ❖ *Boursin Stuffed Salmon Fillet Wrapped in Applewood Smoked Bacon, Dressed with Cajun Spiced Roumalade* \$34
- ❖ *Seafood Stuffed Sole Fillets with Sherried Lobster Veloute* \$35
- ❖ *Pepper Seared Ahi Tuna with Spiced Mango Coulis and Sesame Ponzu Sauces* \$34
- ❖ *Sole Filets Stuffed with Shrimp Crab and Smoked Gruyere Cheese with Sherried Lobster Veloute* \$37
- ❖ *Cracked Black Pepper Shredded Potato Encrusted Halibut wwith Sauce Maltese* \$38

VEGETARIAN

- ❖ *Sautéed Julienne Vegetables And Wild Mushroom Ravioli In Alfredo Sauce* \$26
- ❖ *Saffron Risotto with Sautéed Asparagus Wild Mushrooms and Roasted Red Peppers* \$34