

Christmas Day Dinner Menu

Served 1:00 to 6:00, reservations required



Appetizers

New England Clam Chowder.....\$7.00

A bowl of classic hearty soup on a Winter's Day

Scallops Basilico.....\$12.00

Sea Scallops wrapped with a basil leaf and prosciutto ham, pan seared in a light scampi sauce, served over field greens with a saffron aioli

Chilled Jumbo Shrimp Cocktail.....\$11.00

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

Quechee Inn Salad.....\$11.00

Mesclun Greens tossed with toasted pumpkin seeds, crumbled Vermont Blue Cheese and Macintosh apples, dressed with maple vinaigrette and dried cranberries

Bruschetta.....\$9.50

Triple cream brie cheese baked on toasted baguette, topped with a warm brandied apple and cranberry compote

Vermont Spring Rolls.....\$10.00

Slivered marinated mushrooms and matchstick vegetables, hand rolled and deep fried, served with a maple and sweet red chili sauce

Entrees

Filet Mignon.....\$36.00

Char grilled center cut filet, dressed with Béarnaise sauce, fried tobacco onions and a rosemary demi-glace, served with Dauphinoise potatoes and sauteed vegetables

Crispy Oven Roasted Duck.....\$30.00

Our House specialty, boneless duck roasted to perfection, dressed with an orange and apricot demi-glace, served with rice pilaf & sautéed vegetables

Baked Stuffed Sole.....\$28.00

Shrimp and crabmeat seafood stuffing, dressed with a baby spinach and lemon cream sauce, served with rice pilaf and sautéed vegetables

Chicken Champignon.....\$26.00

Boneless chicken breast filet stuffed with shiitake mushroom and whipped Chevre; wrapped in crisp smoked bacon. Dressed with a caramelized shallot pan demi-glace and served with rice pilaf and sauteed vegetables

Lamb Chops.....\$32.00

Fennel and garlic rubbed lamb loin chops, char grilled with a rosemary demi-glace, served with German braised red cabbage and Dauphinoise potatoes

Butternut Squash Ravioli.....\$24.00

Vermont-made pumpkin filled ravioli, tossed with cider braised local butternut squash in a curried apple and butternut veloute with a fresh green apple Brunoise

Grilled Salmon.....\$25.00

Grilled salmon fillet with a honey & citrus glaze, maître d' butter and sweet potato sticks served with rice pilaf and sauteed vegetables

