

THE QUECHEE INN

New Year's Eve 2016

Appetizers

New Year's Chowder

Shrimp and Andouille Sausage Chowder

Beer Battered Scallops

Zero Gravity IPA Beer battered sea scallops, served with remoulade sauce

Chilled Jumbo Shrimp Cocktail

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

Quechee Inn Salad

*Mesclun Greens tossed with a dried fruit mélange and diced Prosecco poached pears,
a dollop of maple infused chevre, house made crouton
dressed with a fig & pear infused balsamic vinaigrette*

Vermont Spring Rolls

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

Entrees

Filet Mignon

*Served with Dauphinoise potatoes, pink peppercorn Béarnaise
sauce and sautéed vegetables*

Crispy Oven Roasted Duck

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

Grilled Salmon

*Char grilled salmon fillet topped with orange zest and ginger infused honey,
Tobacco onions and toasted spiced pumpkin seeds,
served with rice pilaf and sauteed vegetables*

One by Land, One by Sea

*A petite sirloin dressed with rosemary demi-glaze paired with
a herb butter poached Lobster Tail served with remoulade,
dauphinoise potatoes and sauteed vegetables*

Osso Buco

*The Quechee Inn's traditional version of this Italian classic, tender braised veal
shank served over herbed spinach and aged parmesan risotto*

Lamb Chops

*Char grilled and served with braised
Red Curry winter squash and rosemary demi-glaze,
dauphinoise potatoes and sauteed vegetables*

Butternut Ravioli

*Local Vermont-made pumpkin filled ravioli, served in a curried apple
cider and butternut squash veloute with caramelized onions,
and a fresh green apple julienne*



Join us for our annual

New Year's Eve Celebration
Saturday, December 31, 2016



First Seating:

5:30pm – A la Carte Menu offered

Second Seating 7:30 to 9:00pm

\$80 per person includes:

- Three Course Gourmet Dinner**
- Champagne Toast, Party Favors and dancing all night to the sounds of "Soul Fix"**

