



THE QUECHEE INN EASTER SUNDAY

Sunday, April 16th, serving from 1:00 to 6:00

APPETIZER SELECTIONS

Scallops Basilico.....\$11.00

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

Shrimp Cocktail.....\$12.00

Chilled Jumbo Shrimp served with seafood cocktail sauce & roasted garlic aioli

Soup du Jour.....\$8.00

Hartford Chowder

Caesar's Salad.....\$10.00

Romaine hearts, white anchovies, house baked garlic croutons,
Topped with shaved Reggiano cheese curls

Quechee Inn Salad.....\$11.00

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.....\$10.00

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

ENTRÉE SELECTIONS

Ravioli Florentine.....\$22.00 (Children's portion \$12.95)

Vermont-made roasted bell pepper and smoked mozzarella filled ravioli, sauteed with baby spinach in a creamy Béchamel sauce

Roast Maple Glazed Ham.....\$24 – (Children's Portion \$12.95)

Served with Cabot Cheddar whipped potatoes & dried fruit stuffing, vegetable medley

Baked Stuffed Sole.....\$24 – (Children's Portion \$12.95)

Boneless fillet filled with our seafood stuffing, dressed with a Lemon & chive Veloute, served with rice pilaf and sauteed vegetables

Quechee Inn Roast Duck.....\$30.00

Our House specialty featuring an Orange and Apricot demi-glace served with wild rice pilaf and sautéed vegetables

Lamb Chops.....\$34.00

Fennel and garlic rubbed lamb loin chops, char grilled and served with German braised red cabbage, smoked pork belly lardons, and Cabot Cheddar whipped potatoes

Black Jack Top Sirloin.....\$26.00

Black pepper encrusted Top Sirloin Steak, pan seared in a Jack Daniels Bourbon Cream sauce, served with Dauphinoise potatoes and sautéed vegetables

Chicken Chevre Champignon.....\$24.00

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

Grilled Salmon.....\$24.00

Char grilled salmon fillet topped with orange zest and ginger infused honey, buttered leeks and toasted spiced pumpkin seeds, rice pilaf and vegetables

