

Christmas Day Dinner Menu 2017



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 with aged Gouda cheese, toasted pumpkin seed brittle, fresh pears and apple, dressed with a honey roasted garlic and blueberry vinaigrette

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-glaze, served with rice pilaf & sautéed vegetables

Flounder Florentine.....\$28.00

Fresh Flounder fillets filled with poached lobster and baby spinach, dressed with a lobster and saffron veloute, served with rice pilaf and sauteed 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

Veal Oscar.....\$32.00

A twelve ounce porterhouse cut veal chop, grilled and topped with crabmeat and asparagus tips, dressed with maître d' butter, served with dauphinoise potatoes

Quechee Inn Ravioli.....\$24.00

Vermont-made spiced apple and four cheese ravioli, sauteed shaved turnips, radishes and brussel sprouts with toasted pumpkin seeds and pine nuts, in a lightly curried cider cream sauce

Grilled Salmon.....\$25.00

Char grilled salmon fillet topped with orange zest and ginger infused honey, Maître d'hôtel butter and Tobacco onions served with rice pilaf and sauteed vegetables

