



THE QUECHEE INN AT MARSHLAND FARM

Thanksgiving 2017 Menu

\$45 per adult, \$25 per child 12 and under.

APPETIZER SELECTIONS

Shrimp Cocktail

Chilled Shrimp, seafood cocktail sauce and garlic aioli with baby field greens

Curried Butternut Squash and Green Apple Bisque

A rich and flavorful autumn soup

Quechee Inn Salad

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

Vermont Maple Spring Rolls

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

ENTRÉE SELECTIONS

Misty Knoll Farms Free Range Turkey...(child portion available)

Dried fruit and sausage stuffing, roasted garlic whipped potatoes, warm cranberry-apple compote and pan gravy

Grilled Top Sirloin Steak

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

Quechee Inn Ravioli

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

Baked Stuffed Sole ...(child portion available)

Our own Seafood stuffing, dressed with a Shrimp Mornay sauce, served with wild rice pilaf and vegetable

Dessert Selections

- *Apple and Mixed Berry Cobbler or Maple Pumpkin Pie topped with whipped cream*
- *Vanilla Bean Ice Cream or Sorbet*