



CHRISTMAS EVE 2011

A choice of Chef Kevin's freshly prepared soups

Vermont Cheddar and Bacon

or

Stonewood Turkey and Wild Rice Soup

Innkeeper's Salad

blend of Mesclun greens, grape tomatoes, carrots, and cucumbers
served with our own dressing selection and croutons

Entrée Selections

Baked Green Mountain Smoke House's Maple Cured Ham
sun-dried cranberry and cider reduction

Baked Flounder with Lobster Stuffing
pernod crème fraîche

Rosemary Skewered Breast of Vermont Chicken
pan seared with lingonberry demi glace

Roast Prime Rib au Jus
accompanied by fresh baked potato and horseradish cream sauce

Finish with a selection from our dessert tray

\$35.00

18% SERVICE ADDED TO PARTIES OF 6 OR MORE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness,
especially if you have certain medical conditions.



Echo Lake Inn Echo Lake Inn

“At The Threshold Of Echo Lake In The Heart Of Central Vermont’s Mountain Lakes Region”

CHRISTMAS DAY

2011

A choice of Chef Kevin’s freshly prepared soups

Creamy Roasted Corn and Piquillo Pepper Bisque

or

Green Mountain Smoke House Ham and Lentil Soup

Innkeeper’s Salad

blend of Mesclun greens, grape tomatoes, carrots, and cucumbers
served with our own dressing selection and croutons

Entrée Selections

Sautéed Boneless Breast of Vermont Chicken
blood orange gastrique

Roast Vermont Stonewood Turkey
nestled with country sausage and apple stuffing, Vermont grown
cranberry compote, mash potatoes and gravy

Grilled Mahi Mahi
spicy jicama slaw

Fire Roasted Lamb Top Round
flame seared boneless lamb with fresh mint and garlic demiglace

Finish with a selection from our dessert tray

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New Years Eve

(Sample Menu)

Rock Shrimp Bisque

Or

Sherried Five Onion Soup

(Appetizer below is served with our 5 course dinner only)

Stuffed Piquillo Peppers

roasted sweet piquillo filled with Vermont goat cheese and herbs
fresh basil and garlic infused olive oil

Or

Smoked Salmon Wrapped Asparagus

delicate spears of asparagus wrapped in Maine smoked salmon
garnished with citrus and roast red pepper drizzles

GARDEN FRESH ORGANIC MESCLUN SALAD

topped with your choice of one of our freshly prepared dressings and croutons

Select from the following

SEAFOOD AND PASTA TRILOGY

blend of lobster, shrimp, and scallops simmered in a Pernod crème fraîche
served over fresh angel hair pasta

GRILLED SWORDFISH

swordfish steak, grilled then topped with a pineapple and mango salsa

WILD MUSHROOM RAVIOLI

raviolis stuffed with a blend of mushrooms and 3 cheeses
parmesan and chive cream sauce

CHATEAUBRIAND

sliced roast tenderloin of choice, aged beef
stuffed with spinach andduxelle of mushroom and shallots
merlot demi-glace under sauce

ROAST PHEASANT

one half of roasted pheasant finished with a mixed berry and Chambord sauce
SELECTIONS FROM OUR DESSERT TRAY PLUS COFFEE, TEA, HERBAL TEA

\$ 85.00

(18% SERVICE ADDED TO PARTIES OF 6 OR MORE)

Two Seatings: 6:30 pm Price \$60.00 adults; children \$30.00
4 Course Dinner - includes a glass of Champagne

8:45 pm Price \$85 (*No children on the second seating*)
5 Course Dinner - includes a glass of Champagne