



Echo Lake Inn

**CHRISTMAS EVE
2016**

A choice of Chef's freshly prepared soups

Creamy Gingered Apple and Parsnip
or
Stonewood Turkey and Wild Rice Soup

Innkeeper's Salad

Crisp Romaine hearts with spiced pear chutney,
chevre vinaigrette and candied maple walnuts

Entrée Selections

Baked Green Mountain Smoke House's Maple Cured Ham
apricot chutney and clove cider glaze

Grilled Sesame Ahi Tuna
pineapple and pomegranate chutney

Roast Breast of Vermont Chicken
sweet and sour clementine gastrique

Roast Prime Rib au Jus
accompanied by creamy mashed 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.