



Echo Lake Inn

New Years Eve 2016



Maine Crab and Asparagus Bisque
or
Roasted Vermont apple and Onion Soup with Alpha Tolman Crostini



Smoked Salmon
trimmed with capers, red onion, dill crème fraîche, and lemon
or
Grilled Vermont Lamb Rack Chop
Cranberry-habanero sauce, crumbled chevre and baby arugula



Innkeeper's Mesclun Salad
dressed with our balsamic vinaigrette and fresh croutons



Select from the following

SEAFOOD AND PASTA TRILOGY

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

GRILLED SESAME AHI TUNA

wakame seaweed salad and wasabi crème fraiche drizzle

VERMONT FRESH PEAR, CHEVRE AND WALNUT RAVIOLI

Caramelized shallot-ginger cream and roasted winter vegetables

CHATEAUBRIAND

sliced roast tenderloin of choice, aged beef
stuffed with spinach andduxelle of mushroom and shallots
cabernet demi-glace undersauce

ROAST CAVENDISH GAME BIRD'S PHEASANT

roasted Vermont hen finished with a pomegranate red wine sauce

PORCINI MUSHROOM AND WHITE TRUFFLE RISOTTO

Earthy rich Porcini mushrooms blended with creamy Arborio rice finished with
white truffle oil and freshly shaved parmesan



SELECTIONS FROM OUR DESSERT TRAY
COFFEE, TEA, HERBAL TEA

\$ 75.00

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