



Echo Lake Inn

New Years Eve 2015



Maine Crab and Asparagus Bisque
or
Sherried Red Onion Soup with VT Cheddar Crostini

—
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 fresh angel hair pasta

GRILLED AHI TUNA
wakame seaweed salad and wasabi drizzle

FRESH BRAISED WHITE BEAN RAVIOLI
asiago cheese, truffle oil, rosemary thyme filling
cluster tomato and basil pan sauce

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

ROAST CAVENDISH GAME BIRD'S PHEASANT
roasted Vermont hen finished with a pomegranate red wine sauce

WILD MUSHROOM RISOTTO
blend of mushrooms and creamy rice with freshly carved parmesan

—
SELECTIONS FROM OUR DESSERT TRAY
COFFEE, TEA, HERBAL TEA

\$ 60.00

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



Echo Lake Inn

New Years Eve 2015



Maine Crab and Asparagus Bisque
or
Sherried Red Onion Soup with VT Cheddar Crostini



Smoked Salmon
trimmed with capers, red onion, dill crème fraîche, and lemon
or
Grilled Vermont Lamb Rack Chop
Cranberry-habanero sauce 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 fresh angel hair pasta

GRILLED AHI TUNA

wakame seaweed salad and wasabi drizzle

FRESH BRAISED WHITE BEAN RAVIOLI

asiago cheese, truffle oil, rosemary thyme filling
cluster tomato and basil pan sauce

CHATEAUBRIAND

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

ROAST CAVENDISH GAME BIRD'S PHEASANT

roasted Vermont hen finished with a pomegranate red wine sauce

WILD MUSHROOM RISOTTO

blend of mushrooms and creamy rice with freshly carved parmesan



SELECTIONS FROM OUR DESSERT TRAY
COFFEE, TEA, HERBAL TEA

\$ 75.00

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



Echo Lake Inn

CHRISTMAS DAY 2015

A choice of freshly prepared soups

Oyster Stew with crackers

or

Onion soup with Farm House cheese

Innkeeper's Salad

Baby Spinach with pomegranate, grapes, apple and walnuts dressed with maple-cider vinaigrette

Entrée Selections

Roasted Breast of Vermont Chicken

Tomato, mushrooms and tarragon

Roast Vermont Stonewood Turkey

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

Seafood Newburg en Vol au Vents

shrimp and scallops in light sherry cream sauce in puff pastry

Fire Roasted Lamb Top Round

flame seared boneless lamb with fresh rosemary and garlic demiglace

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

**CHRISTMAS EVE
2015**

A choice of freshly prepared soups

Creamy Gingered Apple and Parsnip

or

Stonewood Turkey and Wild Rice Soup

Innkeeper's Salad

Crisp Romaine lettuce with spiced pear and chutney

Chevre vinaigrette and candied walnuts

Entrée Selections

Baked Green Mountain Smoke House's Maple Cured Ham

Sundried cranberry and lemon glaze

Grilled Sesame Ahi Tuna

Pineapple and pomegranate chutney

Grilled Breast of Vermont Chicken

Sweet and sour clementine gastrique

Roast Prime Rib au Jus

Accompanied by fresh whipped potato and horseradish cream sauce

Finish with a selection from our dessert tray

\$35.00

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Echo Lake Inn

Thanksgiving 2015 Menu

Vermont Andouille Sausage and Kale Soup

or

Sweet Potato Bisque with House Made Marshmallow Brulee



Blend of Baby Arcadian Greens and Garden Garnishes
with our own dressings and croutons



Roast Fresh Vermont Stonewood Farm Turkey
*country sausage and apple dressing, whipped potato,
giblet gravy and homemade Vermont grown cranberry compote*

Baked Stuffed Flounder with Maine Crab
*lemon herb hollandaise
jasmine and wild rice timbale*

Roast Tenderloin of Beef
5 peppercorn and brandy sauce, whipped potato and watercress salad

Baked Green Mountain Smoke House Maple Cured Ham
Vermont apple and cider chutney, whipped potato

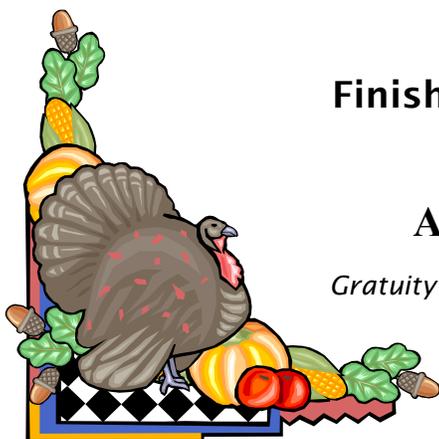
Vermont Fresh Smoked Cheddar, Cranberry, and Sage Ravioli
browned butter sauce.



**Finish with a traditional holiday selection
from our dessert tray**

Adults – \$35.00, Under 13 – \$20.00

Gratuity of 18% automatically added for parties of 6 or more.



Gift certificates make great holiday gifts,
ask your server for more information.



Echo Lake Inn

New Years Eve 2014



Creamy Carrot Bisque with Beet Swirl

or

Sherried Red Onion Soup with VT Cheddar Crostini



Green Mountain Bacon Wrapped Dates with Cider Syrup

or

House Smoked Trout

horseradish crème fraiche, onions, capers and diced maine tomato



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 fraiche
served over fresh angel hair pasta

GRILLED SWORDFISH

Mango and pineapple salsa, jasmine rice timbale

VERMONT PASTA'S QUATTRO FORMAGGI RAVIOLIS

creamy tomato and baby spinach sauce, finished with white truffle oil

CHATEAUBRIAND

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

ROAST CORNISH GAME HEN

red wine and pomegranate gastrique



SELECTIONS FROM OUR DESSERT TRAY

COFFEE, TEA, HERBAL TEA

\$ 75.00

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Vermont Andouille Sausage and Kale Soup.

or

Sweet Potato Bisque with House Made Marshmallow Brulee



Blend of Baby Arcadian Greens and Garden Garnishes
with our own dressings and croutons



Roast Fresh Vermont Stonewood Farm Turkey
*country sausage and apple dressing, whipped potato,
giblet gravy and homemade Vermont grown cranberry compote*

Baked Stuffed Flounder with Maine Crab
*lemon herb hollandaise
jasmine and wild rice timbale*

Roast Tenderloin of Beef
5 peppercorn and brandy sauce, whipped potato and watercress salad

Baked Green Mountain Smoke House Maple Cured Ham
Vermont apple and cider chutney, whipped potato

Vermont Fresh Smoked Cheddar, Cranberry, and Sage Ravioli
browned butter sauce.



**Finish with a traditional holiday selection
from our dessert tray**

\$35.00

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