



# Echo Lake Inn

## New Year's Eve 2017



Maine Crab and Asparagus Bisque  
*or*  
French Onion Soup topped with Gruyere Cheese



**Innkeeper's Salad**  
Mesclun mixed baby greens with carrots cucumbers & Radishes  
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

### Pan Roasted Black Pearl Salmon

Served in a zesty lemon dill caper cream sauce

### 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

### ROASTED HERB BREAST OF CHICKEN

Served with Vermont grown cranberry sauce and mashed potato



SELECTIONS FROM OUR DESSERT TRAY  
COFFEE, TEA, HERBAL TEA

**\$ 75.00**

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

*Automatic gratuity of 18% added to tables of 8 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*