



# Echo Lake Inn

## New Year's Eve 2017



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



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 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*