



Echo Lake Inn

2020 Thanksgiving Weekend Menu

Vermont Andouille Sausage and Kale Soup

or

Butternut Bisque topped with Maple Crème Fraiche & Roasted Pumpkin seeds

Blend of Baby Greens with Dried Cranberries and Nuts
Topped with feta cheese in our own apple dressing

Roast Fresh Vermont Stonewood Farm Turkey
Country sausage and apple sage dressing, whipped potato, gravy with homemade Vermont grown cranberry compote

Pan Roasted Black Pearl Faeroe Island Salmon
Encircled with a cranberry mango reduction with a touch of lemon

Center Cut Eight Ounce Filet Mignon
Served in a Mad River Bourbon Demiglace with forest mushrooms and chives on a bed of creamy cheddar risotto and topped with fried parsnips

Vermont Fresh Butternut Squash Ravioli
Served in a cranberry sage brown butter sauce

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

Adults \$45

Under 13 \$20

*Gratuity of 20% automatically added for parties of 6 or more.
Gift certificates make great holiday gifts, ask your server for more information*