



Echo Lake Inn

Christmas Menu 2020

A Choice of Freshly Prepared Soups

French Onion Soup served in a rich beef demi-glace reduction and topped with a blend of Swiss Gruyere and Vermont Cheddar cheese melted over a garlic butter crostino

or

Stonewood farms Turkey & Andouille Sausage
served with rice in a robust Gumbo

Innkeeper's Salad

Mesclun mixed baby greens tossed with dried pears, cranberries and apples
Topped with toasted pecans, feta cheese and apple cider vinaigrette

Entrée Selections

French-Cut Angus Filet Mignon

Served in a classic French red wine Bordelaise sauce with mushroom, thyme and shallots and topped with leaks

Roast Vermont Stonewood Turkey

Accompanied by country sausage and apple stuffing,
New England grown cranberry sauce, mashed potatoes and gravy

Shrimp & Pasta Medley

Four cheese ravioli served in a red Arrabiata sauce with pan seared jumbo shrimp & scallops and finished with a heavy cream and pecorino cheese

Sesame Seed Encrusted Ahi Tuna

Dusted in a light Adobo rub served on a bed of wilted arugula greens topped with a lemon ginger light cream sauce

Finish with a selection from our dessert tray

\$45.00

20% GRATUITY 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.