



Echo Lake Inn

New Year's Eve, First Seating, 2020



Apple Curry Bisque with Toasted Hazelnuts topped with a Cinnamon Crème Fraiche

Or

French Onion Soup topped with Gruyere Swiss & Vermont Cheddar Cheese



Innkeeper's Salad

Mesclun mixed baby greens, dried cranberries, roasted peaches, and toasted pecans tossed in a cranberry champagne vinaigrette topped with feta cheese and herb croutons



Select from the following

Seafood Medley

Pan Seared Diver scallops and Alaska shrimp in a classic white wine puttanesca sauce featuring spicy plum tomatoes, kalamata olives, capers, and artichokes tossed with four cheese raviolis topped with shaved pecorino cheese.

Alaskan Salmon

Encircled with a lemon coconut red curry sauce served on a bed of cheddar mushroom risotto

Pan Seared Duck Breast

Farm raised organic duck breast served with an in-house orange plum sauce on a bed of local creamy polenta garnished with a candied chili orange zest

Center Cut Filet Mignon

Served with a Mad River bourbon demiglace with forest mushrooms and chives on a bed of creamy mushroom risotto and topped with fried parsnips

Roasted Vermont Boneless Chicken Breast

Topped with a homemade lingonberry sauce with a touch of orange zest and served on a bed of Yukon mashed potatoes with whole butter and cream



Finish with a selection from our dessert tray

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

\$65.00

Children's Menu available

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.