



# Echo Lake Inn

## New Year's Eve, Second 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



### **Grilled Venison Medallion**

Topped with a blueberry currant wine sauce and served on a bed of watercress

*Or*

### **Pan Seared Chipotle Dusted Diver Scallops**

Served in a spicy coconut curry sauce on a bed of mushroom cheddar polenta



### **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***

**\$79.00**

Children's Menu available

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.*