



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.