



Echo Lake Inn

Christmas Menu 2021

A Choice of Freshly Prepared Soups or Salad

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

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, peach 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 golden beets

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 jumbo shrimp & andouille sausage and finished with a heavy cream and pecorino cheese

Sesame Seed Encrusted Ahi Tuna

Dusted in a light Adobo rub served on creamy cheddar cheese polenta topped with pickled fennel and red onion gastrique

Finish with a selection from our homemade dessert tray

\$49.00

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.