



Echo Lake Inn

2021 Thanksgiving Menu

Choice of One

Vermont Andouille Sausage, Chicken and Rainbow Kale Soup

Apple Brie Bisque topped with Maple Crème Fraiche & Roasted Hazelnuts

Blend of Field Greens

Topped with dried cranberries, gooseberries, maple candied pecan, smoked shaved feta, and spiced pumpkin croutons tossed in an apple peach vinaigrette



Roast Fresh Vermont Stonewood Farm Turkey

Country sausage and apple sage dressing, whipped potato, gravy with homemade Vermont grown cranberry compote

Pan Seared Black Pearl Faroe Island Salmon

Served on a bed of zesty gooseberry, cranberry, lemon reduction topped with a pickled fennel red onion gastrique

Center Cut Eight Ounce Filet Mignon

Served in a Mad River Bourbon Demiglace with forest mushrooms and scallions on a bed of creamy cheddar risotto and topped with fried parsnips

Vermont Fresh Smoked Cheddar Butternut Squash & Sage Ravioli

*Topped with roasted butternut squash, roasted hazelnuts & pecorino cheese
Served in a pumpkin sage Alfredo*



Finish with a traditional holiday selection from our dessert tray

Adults \$49

Under 13 \$25

*Gratuity of 20% automatically added for parties of 6 or more.
Gift certificates make great holiday gifts, ask your server for more information*

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