



Echo Lake Inn

New Year's Eve, Second Seating, 2021



Apple Curry Bisque topped with Toasted Hazelnuts and Cinnamon Crème Fraiche

Or

French Onion Soup topped with Gruyere Swiss & Vermont Cheddar Cheese



Innkeeper's Salad

Mesclun mixed baby greens, dried cranberries, roasted apples and pears, toasted hazelnuts tossed in an apple champagne vinaigrette topped with smoked feta cheese and herb croutons



Grilled Venison Medallion

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

Or

Jumbo North Atlantic White Shrimp

Bed of lemon dill polenta encircle with a dragon fruit and lemon coulis



Select from the following

Seafood Medley

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

Chili & Sesame Seed Wild Ahi Tuna

Encircled with a lemon coconut red curry sauce, topped with pickled parsnips and fennel served on a bed of lemon dill 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

Rib Bone-in Pork Chop

Topped with a homemade ginger, rosemary, sage and pear reduction topped with fried shallots a touch of orange zest served on mashed potatoes



Finish with a selection from our dessert tray

\$79.00

Children's Menu available

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.