

THE QUECHEE INN AT MARSHLAND FARM

Chef Ed Kroes' Special Prix-Fixe
HANOVER RESTAURANT WEEK 12/3-12/11



Starters

Select one

Soup du Jour

Homemade selection of the day

Garden Salad

Mixed field greens topped with garden vegetables,
dressed with a fresh garden herb vinaigrette

Caesar's Salad

Romaine hearts, white anchovies, crisp croutons, shaved Reggiano cheese curls

Entrée's

Butternut Squash Ravioli

Vermont-made pumpkin filled ravioli, tossed with cider braised local butternut squash
in a curried apple and butternut veloute with a fresh green apple Brunoise

Jonah Crab Cakes

Twin crab cakes dressed with a spiced herb citrus aioli
Served with rice pilaf and sauteed vegetables

Grilled Salmon

Grilled salmon fillet with a honey & citrus glaze,
mâitre d' butter and sweet potato sticks
served with rice pilaf and sauteed vegetables

Black Jack Top Sirloin

Black pepper encrusted Top Sirloin Steak, pan seared in a Jack Daniels Bourbon Cream
sauce, served with Dauphinoise potato and sautéed vegetables

Chicken Pomodoro

Pan roasted Statler chicken breast in an herbed parmesan crust,
dressed with a caramelized shallot and roasted tomato pan sauce
with Grafton cheddar cheese over fettucine

Dessert Choices:

- Wilcox's Vermont featured Ice Cream of the Day
- Fruit Cobbler with Vanilla Bean Ice Cream
- Maple Crème Brulee

Traditional French custard with crispy burnt sugar crust and fresh berries

\$30.00 per person