

# The Four Chimneys Inn

## ❧ Appetizers ❧

### **Roast Duck Strudel**

*Shredded duck meat, grated apples and Vermont Cheddar baked in a phyllo pastry. Complimented with fresh cranberry sauce. — \$8*

### **Escargot Maison**

*Baked in garlic-herb butter with puff pastry. — \$8*

### **Baked brie en croûte for two**

*Served with blueberry-port compote, candied walnuts and berries. — \$12*

### **Shrimp Martini**

*Five ice-cold shrimp in a martini glass with zesty cocktail sauce. — \$12*

## ❧ Soups & Salads ❧

### **Bouquet of Tossed Greens**

*A blend of baby mixed greens, julienne vegetables, and tomatoes drizzled with our house made shallot vinaigrette. Complimented with an herb cheese crostini. — \$5*

### **Cranberry Apricot Salad**

*Dried cranberries and apricots, toasted pecans, blue cheese, local greens with a Vermont maple bacon vinaigrette — \$9*

### **Carrot Ginger Bisque**

*With coconut milk and cilantro. This creation is always vegan friendly. Cup \$6 — Bowl \$8*

## ❧ Easter, 2010 ❧

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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## ✧ Entrées ✧

### **Black Angus New York Strip Steak**

10 oz Certified Black Angus steak complimented with a sherry demi, creamy garlic mashed potatoes and farm fresh vegetable. — \$30

### **Honey Glazed Ham**

With Cabot cheddar potatoes and stewed Apples. — \$22

Child portion for kids under twelve — \$11

### **Atlantic Salmon**

Grilled salmon brushed with cilantro oil and topped with apricot mango chutney. Served with emperor's rice along side watercress and shaved fennel tossed in a ginger vinaigrette. — \$25

### **Roasted Australian Rack of Lamb**

Marinated in a maple apple butter vinaigrette, roasted and served with cranberry relish and cheddar risotto cake. — \$37

### **Chilean Sea Bass en Papilote**

Chilean sea bass steamed in parchment with a blend of lemongrass, cinnamon, lime leaf, coconut sticky rice, baby bok choy and red curry sauce. — \$34

### **Steamed Stuffed Acorn Squash (Vegetarian)**

Steamed acorn squash stuffed with sticky rice, apples, walnuts, melted Vermont cheddar cheese, pumpkin and apple butters. Served with mixed baby greens dotted with goat cheese and pomegranate vinaigrette. — \$20

### **Braised Vegetables on a Quinoa bed (Vegan)**

Braised vegetables with saffron stewed tomatoes on a bed of Quinoa. Topped with a sprinkling of toasted pine nuts and a hint of cilantro oil. — \$20

## ✧ Decadent Desserts — \$8 ✧

### ✧ Beverages ✧

#### **Cocktails**

Full cocktail bar and wine list available.

#### **Beer**

Coors Light, Heineken, Sam Adams, Amstel Light, Guinness Draught in a bottle, Stella Artois, Vermont Long Trail Ale, Woodchuck Vermont Cider Ale, Clausthaler Non Alcoholic — \$4

#### **Soft Drinks**

Coke, Diet Coke, Sprite, Ginger Ale, Cranberry Juice, Coffee, Tea — \$2 (bottomless)  
Pellegrino 16.9 oz — \$3 Pellegrino 33.8 oz — \$4.50

A gratuity of 20% will be added to groups of six or more.