

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

TUNA TARTARE

Sashimi grade tuna with seasonings and stacked with sushi rice, avocado, cucumber mirin salad with a wasabi aioli. — \$8

ESCARGOT MAISON

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

BAKED BRIE EN CROÛTE

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

❧ Soups & Salads ❧

SPRING AWAKENING BERRY SALAD

Mixed greens and crumbled blue cheese with a sprinkling of farm fresh berries drizzled with a blueberry vinaigrette. — \$9

BOUQUET OF TOSSED GREENS

Mixed greens, julienne carrots, tomatoes drizzled with our house made shallot vinaigrette.— \$5

CREAMY ASPARAGUS BISQUE

With roasted garlic. Cup \$6 — Bowl \$8

❧ June, 2009 ❧

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 FILET MIGNON

Complimented with a sherry demi, creamy garlic mashed potatoes and asparagus tips. — \$37

ROASTED AUSTRALIAN RACK OF LAMB

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

CRISPY DUCK BREAST

Sautéed breast served with sweet potatoes and berry-green peppercorn sauce. — \$30

LOBSTER RAVIOLI

Lobster ravioli in a tarragon tomato cream sauce with a dollop of ricotta cheese. — \$25

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

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

SPRING RISOTTO

Assorted mushrooms, creamy leeks and truffle stock form the base of our Arborio rice creation. Finished with pecorino cheese and asparagus. — \$20

ABOVE ENTREES ARE ACCOMPANIED WITH OUR HOUSE-BAKED BREAD.

❧ Decadent Desserts — \$8 ❧

❧ Beverages ❧

Cocktails Full Cocktail Bar 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.