

The Four Chimneys Inn

❧ Appetizers ❧

ROAST DUCK STRUDEL

Honey glazed duck, grated apples and Vermont Cheddar baked in a crispy phyllo pastry. Complimented with fresh cranberry sauce. — \$8

ESCARGOT MAISON

Baked in garlic-herb butter and topped with a baked pastry puff. — \$8

BAKED BRIE EN CROÛTE FOR TWO

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

SUN DRIED TOMATO RAVIOLI

Three hand-crafted raviolis stuffed with sun dried tomatoes and drizzled with a mushroom cream sauce. — \$11

PISTACHIO-CRUSTED BLUE CHEESE CAKE

Vermont Common Crackers and fresh plum slices make the perfect carrier for this delightful savory cheesecake. Complimented with a drizzle of port reduction and pistachio oil. — \$9

❧ Soups & Salads ❧

CRANBERRY APRICOT SALAD

Dried cranberries and apricots, toasted pecans, Vermont Butter and Cheese Company goat cheese, local greens with a blueberry vinaigrette — \$9

BOUQUET OF TOSSED GREENS

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

ASPARAGUS BISQUE

Creamy asparagus soup finished with a dash of sherry. Cup \$6 — Bowl \$8

❧ May 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

ROASTED AUSTRALIAN RACK OF LAMB

With rosemary garlic crumbs and a lemon mint jus. Served with cranberry relish and a pancetta polenta cake. — \$37

CRISPY DUCK BREAST

Sautéed breast with a berry demi. Served with a sweet potato purée and sweet potato birds nest. — \$30

LOBSTER RAVIOLI

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

CHILEAN SEA BASS EN PAPILLOTE

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

GRILLED ATLANTIC SALMON

Grilled salmon brushed with cilantro oil and topped with a warm apricot mango chutney. Served with vegetable and lemon grass scented couscous. — \$25

SPRING RISOTTO (VEGETARIAN)

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