

The Four Chimneys Inn

❧ Appetizers ❧

BRIE EN CROÛTE FOR TWO

Baked brie in a puffed pastry adorned with curried apricot chutney and blueberry-port compote. — \$12

PASTA MEZZALUNA

Half moons of our hand crafted pasta filled with impastata cheese, baby spinach and wild morel mushrooms. Nestled over a velvety leek and fire roasted tomato cream sauce. — \$8

YELLOW FIN TUNA CARPACCIO

Thinly sliced exceptional grade tuna garnished with sliced avocado, pickled ginger, pink peppercorn and pistachio. Arranged around a spun cucumber-mirin salad. — \$10

SCALLOP, SHRIMP AND CRABMEAT HASH

Pan seared diver scallop and shrimp placed over a crabmeat-flannel hash with a carrot and lobster reduction. Garnished with a pea tendril salad. — \$11

FARMHOUSE DUCKLING

Marinated crispy duck rolled in scallion-orange crepes. Finished with a citrus-tamari drizzle. — \$9

❧ Soups & Salads ❧

SPRING ASPARAGUS BISQUE

Embellished with Vermont sharp cheddar cheese and roasted slivered shiitake mushrooms. — \$6

FOUR CHIMNEYS SALAD

Petit lettuce, greens and herbs tossed in a roasted tomato vinaigrette. Garnished with an herbal cheese crostini. — \$4

GINGER PHEASANT CONSOMMÉ

Cavendish Vermont raised pheasant broth, slivered vegetable garnish and pheasant dumpling. — \$8

AVOCADO AND MANGO SALAD

Ripe slices of mango and avocado placed among our blend of greens in a ginger/papaya vinaigrette. Sprinkled with crushed peppered goat cheese and a crispy plantain. — \$10

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

🍷 Entrees 🍷

NATURALLY RAISED RACK OF LAMB

Premium Australian lamb in a Moroccan inspired marinade. Served over a smoked eggplant-tomato chutney with a feta and chick pea cake. — \$36

PORK TENDERLOIN

Pan seared to medium to retain its natural juices. Served over a cannellini bean and tomato ragout with crispy pancetta. Finished with baby arugula scented with lemon vinaigrette. — \$23

CRISPY SEARED DUCK BREAST

Seared duck breast, cherry port demi-glace, pecan-whole grain rice with sweet potato confetti. — \$28

HONEY-GARLIC GLAZED ATLANTIC SALMON

Roasted and served with mango chutney, emperor's rice, Asian greens and cilantro oil with ginger-glazed carrots. — \$25

FILET MIGNON

8 oz hand cut certified Black Angus pan roasted filet with a dusting of ground porcini, sea salt and Italian espresso. Finished with a Bourbon sauce and a puree of Yukon gold-garlic confit potato. — \$36

PAN SEARED SEA BASS

With sea scallop and shrimp in a fennel scented shrimp broth. Garnished with braised vegetables, corn madelines and pepper rouille. — \$34

SPRING HARVEST PASTA

Fiddleheads, ramps, morel mushrooms and asparagus tossed with fresh herbs, garlic and our house-made chive pasta. Garnished with shaved pecorino cheese. — \$19

🍷 An Assortment of Decadent Desserts — \$7 🍷

Cocktails: Full cocktail bar, and fine wines.

Beer: Sam Adams, Magic Hat no. 9, Amstel Light, Heineken, Guinness Draft in a bottle, Coors Light, Long Trail Vermont brewed, Longtrail Hefeweizen. — \$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.

🍷 Executive Chef, Thom Simonetti, Mother's Day 2008 🍷