

NEW YEAR'S 2006

THIS HOLIDAY SEASON WE THOUGHT WE WOULD TURN BACK TIME. WE DUG INTO THE FOUR CHIMNEYS RECIPE VAULT AND UNCOVERED SOME OF OUR FAVORITE CLASSIC RECIPES FROM THE 1950'S TO TODAY. TONIGHT WE HOPE YOU WILL TRAVEL BACK TO A TREASURED DECADE AND ENJOY!

🍷 Appetizers 🍷

Les Escargots de Bourgogne (1965)

Poached escargot in a garlic burgundy sauce with a flaky vol-au-vent. — \$10

Seared Foie-Gras (2006)

Served with pumpkin flan, apple-pear chutney and a sherry demi glaze. — \$15

Coconut Thai Shrimp (2000)

Breaded and deep fried in a coconut red curry sauce — \$12

Martini of Shrimp Cocktail

Chilled shrimp with zesty cocktail sauce — \$11

Brie en Croûte for Two (1988)

Baked brie in a puffed pastry with caramelized Vermont apples, candied walnuts and pumpkin butter. — \$12

Duck Napoleon (2006)

Confit Duck in a puff pastry with goat cheese and caramelized onions drizzles with a sherry demi glaze. — \$12

🍷 Soups & Salads 🍷

Vermont Maple Bisque (2000)

Ricotta cheese dumpling — \$6

Four Chimneys Mustard Soup (1956)

This creamy mustard soup has been a favorite served here since the 1950's — \$6

Candied Apple Duck Salad (2006)

Mixed greens with confit duck, caramelized apples, candied walnuts and blue cheese drizzled with maple bacon vinaigrette. With duck confit — \$12, Without duck confit — \$8

Chimneys Green Salad

Mixed green salad with tomato, cucumber slices and julienne carrots drizzled with raspberry zinfandel vinaigrette. — \$5

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

❧ Entrees ❧

Pan Seared Chilean Sea Bass (2004)

Coconut tomato curried chutney, cilantro ginger scented couscous, sliced avocado — \$28

Grilled Salmon

Grilled salmon brushed with cilantro oil and topped with apricot mango chutney. Served with a curry-dusted roasted vegetables and cilantro ginger scented couscous. — \$24

Lobster Thermidor (1941)

Chopped Maine lobster in a creamy sherry custard sauce served with roasted root vegetables and garlic mashed potatoes — \$36

Beef Wellington(1965)

Roll back to the 1960's where this classic dish was all the rage. 6 oz filet mignon and a sliver of duck pâté wrapped in a puff pastry topped with a sherry demi-glace served with roasted vegetables and garlic mashed potatoes. — \$36

Filet Mignon

8 oz. certified Angus filet mignon topped with wild mushrooms and a sherry demi-glace. Served with seasonal vegetable and garlic mashed potatoes. — \$36

Stuffed Acorn Squash — Vegetarian(2005)

Steamed acorn squash stuffed with sticky rice, apples, walnuts, smothered in cheddar cheese, drizzled with fig molasses, apple and pumpkin butter — \$19

Seared Duck Breast (2005)

Seared duck breast, wild cherry port demi-glace, sweet mashed potatoes with a sweet potato bird's nest and vegetable. — \$28

Australian Rack of Lamb (2006)

Marinated in maple apple butter vinaigrette, grilled and served with apple-pear chutney, mashed sweet potato and farm fresh vegetable. — \$36

❧ An Assortment of Decadent Desserts ❧

❧ Beverages ❧

Cocktails Full Cocktail Bar Available

Beer Coors Light, Heineken, Sam Adams, Amstel Light, Guinness Draught in a bottle, Vermont Long Trail Ale, Vermont Magic Hat and Clausthaler Non Alcoholic— \$4

Soft Drinks Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic Water, Cranberry Juice, Coffee, Decaf, Tea, Pink Lemonade — \$1.75 Pellegrino 16.9 oz — \$3
Espresso — \$3 Cappuccino — \$4 Pellegrino 33.8 oz — \$4.50

❧ Executive Chef, Nathan Yorke, New Year's Eve 2006 ❧

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

