

The Four Chimneys Inn

THANKSGIVING 2008

STARTERS

BUTTERNUT SQUASH RAVIOLI

Tossed in maple butter with toasted walnuts and baby spinach. — \$8

VERMONT HAM & CHEDDAR FRITTERS

With roasted root vegetable salad and warm Vermont maple syrup.. — \$7

SWEET POTATO BISQUE

With a hint of applewood smoked bacon, apple and cream. Garnished with a sweet potato confetti.
Cup — \$5 Bowl — \$7

BEEF AND HARVEST VEGETABLE SOUP

Our rich stock, fall vegetables and pearls of barley.
Cup — \$5 Bowl — \$7

INN SALAD

Vermont greenhouse greens, julienne cucumber and peppers, roasted shallot vinaigrette and an herb cheese crostini. — \$5

ENTRÉES

TRADITIONAL TURKEY DINNER

With herb stuffing, golden mashed potatoes, cranberry-relish, fall vegetable and homemade pan gravy. — \$24

CIDER GLAZED ATLANTIC SALMON

Glazed in a spiced cider, pan seared and roasted. Served with whole grain pilaf and fall vegetables. — \$25

BLACK ANGUS FILET MIGNON

8 oz hand cut, spice rubbed and pan roasted certified Black Angus filet. Finished with a cognac glaze de veau. Served with golden mashed potatoes and fall vegetables. \$37

LONG BONE PORK CHOP

Served with candied sweet potatoes, roasted apples and fall vegetables. — \$25

TANGENE OF FALL ROASTED VEGETABLES

This tasty vegan dish is loved by non-vegans too. A fall selection of roasted vegetables with pine nuts, Sultana raisins and a hint of curry. Served around a Moroccan scented couscous. — \$19

DECADENT HOUSE-MADE HOLIDAY DESSERTS

Pumpkin Pie \$4, Vermont Maple Cheesecake \$7, Apple Crumb Galette \$7, Chocolate Gateau \$7, Rich Brownie Sundae \$5,

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

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Cranberry Juice,
Coffee, Decaf, Tea — \$2.00 (bottomless)
Pellegrino 16.9 oz — \$3 Pellegrino 33.8 oz — \$4.50

A gratuity of 20% will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Menu subject to changes.

EXECUTIVE CHEF, THOM SIMONETTI, THANKSGIVING 2008