

The Four Chimneys Inn

THANKSGIVING 2009

STARTERS

ROAST DUCK STRUDEL

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

BAKED BRIE EN CROÛTE FOR TWO

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

ZESTY SHRIMP COCKTAIL

A martini of five shrimp with a zesty cocktail sauce. — \$10

SWEET POTATO BISQUE

With a hint of Applewood smoked bacon. Garnished with crème fraîche and a dried apple chip.
Cup — \$6 Bowl — \$8

INN SALAD

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

BLUE APPLE SALAD

Granny smith apples, walnuts, blue cheese, local greens tossed in a Vermont maple bacon vinaigrette — \$9

ENTRÉES

TRADITIONAL TURKEY DINNER

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

CIDER ROASTED ATLANTIC SALMON

Glazed in a spiced cider and roasted. Served with a maple sweet potato purée and fall vegetables. Finished with a sweet potato bird's nest. — \$25

ROASTED NEW YORK STRIP LOIN

Certified Black Angus Strip Loin complimented with a sherry demi, creamy au gratin potatoes and fall vegetable. — \$29

STEAMED STUFFED ACORN SQUASH

Steamed acorn squash stuffed with sticky rice, apples, walnuts, melted Vermont cheddar cheese, pumpkin and apple butters. Served with mixed baby greens dotted with goat cheese and pomegranate vinaigrette. — \$20

GRILLED PORK CHOP

Finished with apple pear chutney, house-made fig molasses, Vermont Cheddar risotto cake and fall vegetable. — \$25

DECADENT HOUSE-MADE HOLIDAY DESSERTS

Homemade Pumpkin Pie \$4, all other desserts \$8

BEVERAGES

Cocktails

Full Cocktail Bar Available

Beer

Coors Light, Heineken, Sam Adams, Amstel Light, Guinness Draught in a bottle, Vermont Long Trail Ale, Woodchuck Vermont Cider ale, Stella Artois and Clausthaler Non Alcoholic — \$4

Soft Drinks

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

For children under twelve, the turkey entrée is available for half portion, half price.

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, PETE JAENECKE