

The Four Chimneys Inn

THANKSGIVING 2011

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

Five shrimp with a zesty cocktail sauce. — \$10

CARROT GINGER BISQUE

This flavorful Vegan soup is finished with toasted coconut. Cup \$6 — Bowl \$8

INN SALAD

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

ENTRÉES

THANKSGIVING TURKEY

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

GRILLED NEW YORK STRIP

14 oz. Certified Black Angus Strip Loin complimented with rosemary oil and port reduction, golden mashed potatoes and fall vegetable. — \$32

STEAMED STUFFED ACORN SQUASH

Steamed acorn squash stuffed with sticky rice, apples, walnuts, melted Vermont cheddar cheese, and apple butter. Served with cranberry chutney and fall vegetable. — \$20

HOMEMADE DESSERTS

Homemade Pumpkin Pie \$4, Profiterole \$8, Vanilla Bean Crème Brûlée \$8

BEVERAGES

Cocktails Full Cocktail Bar

Beer Coors Light, Heineken, Sam Adams, Amstel Light, Guinness Draught in a bottle, Vermont Long Trail Ale, Woodchuck Vermont Cider, Stella Artois, Magic Hat, 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

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.