

WINTER HOLIDAYS 2007

EACH HOLIDAY SEASON WE TAKE A TRIP BACK IN TIME AND DIG INTO THE FOUR CHIMNEYS RECIPE VAULT UNCOVERING 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 (1960'S)

Poached escargot in a garlic burgundy sauce beneath a flaky French pastry. — \$9

BRIE EN CROÛTE FOR TWO (1980'S)

Baked brie in a puffed pastry adorned with sliced Vermont apples, maple sugar walnuts and Cranberry-pear relish. — \$12

JUMBO SHRIMP COCKTAIL

Freshly poached Gulf of Mexico shrimp served martini style with our zesty cocktail sauce. — \$9

VERMONT CHICKEN GALANTINE (1950'S)

Chicken liver pâté with country ham and pistachio nuts encased in de-boned chicken. Served chilled and accompanied with a modern day apricot chutney and flat bread. — \$8

LES TROIS BOEUF (1960'S)

Our chef's playful presentation of a 1960's classic: three petite beef Wellington's placed atop a pool of sauce Espagnole. A presentation to share and savor. — \$9

APPLE CIDER GLAZED DUCK STRUDEL (2007)

Perfectly blended with honey crisp apples and Grafton Cheddar, baked in a flaky phyllo pastry with cranberry relish and cider sauce. — \$9

🍷 Soups & Salads 🍷

MAINE LOBSTER BISQUE (1960'S)

Fresh lobster stock, sherry and cream perfectly blended to create this true classic. — \$8

CAESAR SALAD

A classic Caesar — Crispy Romaine, shaved parmesan, and traditional Caesar dressing. — \$8

FOUR CHIMNEYS MUSTARD SOUP (1950'S)

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

SPINACH SALAD (1980'S)

Wilted spinach tossed in cider vinaigrette with grilled shitake mushrooms, roasted apples, maple walnuts, crisp bacon and dots of goat cheese. — \$8

BAKED FRENCH ONION SOUP (1970'S)

Caramelized onions, rich stock and white wine create the base of this timeless prince of potage. Glazed with a gratin of Jarlsburg cheese.

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 ❧

FILET MIGNON (1960'S)

8 oz hand cut certified Angus filet broiled to your liking. Coupled with classic pomme de terre frites and a sauce béarnaise. — \$37

BEEF STROGANOFF (1960'S)

Tender minuettes of beef tenderloin sautéed with shallots and mushrooms then finished with glace de veau, crème fraîche and a touch of nutmeg. Served over our egg noodle pasta. . — \$23

ROASTED AUSTRALIAN RACK OF LAMB (1970'S)

Premium Australian lamb encrusted in Dijon mustard, fresh rosemary and roasted garlic. Served with a garlic scented jus, our house-made apple mint jelly and a classic duchess potato. — \$36

ROASTED LONG ISLAND DUCKLING BIGARADE (1960'S)

Crispy boned duckling is complimented with a sweet potato dauphine and the classic sauce a la Bigarade with its perfume of citrus. — \$28

PORK TENDERLOIN FINANCIÈR (1970'S)

Tender pork wrapped in a flaky French pastry with mushrooms duxelle and spinach. Served over a sauce of Madeira wine and truffle essence. — \$22

COURT BOUILLON POACHED ATLANTIC SALMON (1980'S)

Fresh from Boston adorned with a lemon-dill-hollandaise sauce served over herb orzo pasta. — \$24

PAN SEARED CHILEAN SEA BASS (2004)

Coconut tomato curried chutney, cilantro ginger scented couscous, fresh avocado — \$36

ABOVE ENTREES ARE ACCOMPANIED WITH OUR HOUSE-BAKED BREAD AND A
BOUQUETIERRE OF FRESH VEGETABLES.

FETTUCCHINE ALFREDO (1980'S)

Prepared classically. Our hand crafted fettuccine is tossed in warm cream with eggs, parmesan cheese and a touch of garlic. Garnished with fresh broccoli and roasted tomato with a parmesan tuille. — \$18
Add shrimp scampi — \$26

❧ 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 Coke, Diet Coke, Sprite, Ginger Ale, Cranberry Juice, Coffee, Tea — \$2 (bottomless)
Pellegrino 16.9 oz — \$3 Pellegrino 33.8 oz — \$4.50

❧ Executive Chef, Thom Simonetti, Winter Holidays 2007-8 ❧

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