

The Four Chimneys Inn

❧ Appetizers ❧

ROAST DUCK STRUDEL

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

TUNA TARTARE

Sashimi grade tuna with seasonings and stacked with forbidden rice, avocado and micro greens with a wasabi aioli and beet oil. — \$8

ESCARGOT MAISON

Baked in garlic-herb butter with puff pastry. — \$8

BAKED BRIE EN CROÛTE

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

SHRIMP MARTINI

Five shrimp in a martini glass with zesty cocktail sauce. — \$12

❧ Soups & Salads ❧

SPRING AWAKENING BERRY SALAD

Mixed greens and crumbled blue cheese with a sprinkling of farm fresh berries drizzled with a blueberry vinaigrette. — \$9

BOUQUET OF TOSSED GREENS

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

CHILLED PEACH SOUP

Garnished with a swirl of peach schnapps and a fresh berry. Cup \$5.00 Bowl \$7

CREAMY ASPARAGUS SOUP

Vegetarian friendly stock. Adorned with crispy leek confetti. Cup \$5.00 Bowl \$7

❧ Easter 2009 ❧

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

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❧ Entrées ❧

BLACK ANGUS FILET MIGNON

Complimented with a port reduction and rosemary infused oil, creamy garlic mashed potatoes and asparagus tips. — \$37

HONEY GLAZED HAM

With Cabot cheddar potatoes and stewed Apples. — \$22

ROASTED AUSTRALIAN RACK OF LAMB

Marinated in a maple apple butter vinaigrette, roasted and served with apple chutney and Cabot cheddar potatoes. — \$37

ATLANTIC SALMON

Grilled salmon brushed with cilantro oil and topped with apricot mango chutney. Served with emperor's rice along side watercress and shaved fennel tossed in a ginger vinaigrette. — \$25

CHILEAN SEA BASS EN PAPILOTE

Chilean sea bass steamed in parchment with a blend of lemongrass, cinnamon, lime leaf, coconut sticky rice, baby bok choy and red curry sauce. — \$34

STEAMED STUFFED ACORN SQUASH

By popular demand, this fall favorite now graces our menu year round. Steamed acorn squash stuffed with sticky rice, apples, walnuts, melted sharp Vermont cheddar cheese and drizzled with fig molasses, apple and pumpkin butter. Served with mesclun greens dotted with goat cheese. — \$20

ABOVE ENTREES ARE ACCOMPANIED WITH OUR HOUSE-BAKED BREAD.

❧ Decadent Desserts — \$8 ❧

❧ Beverages ❧

Cocktails Full Cocktail Bar Available

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

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