**THE QUECHEE INN AT MARSHLAND FARM**

*Easter Sunday 2025*

**Appetizers**

**Soup du Jour $10**

Oven roasted Tomato, Artichoke & Brie Bisque

**Classic Caesar Salad $12**

Crisp romaine hearts tossed with our house-made dressing, toasted croutons,

shaved parmesan cheese, with white anchovy fillets

**Garden Inn Salad $10**

Mixed field greens topped with garden vegetables,

dressed with a fresh garden herb vinaigrette

**Vermont Spring Rolls $14**

House-made, Laos style rolls, filled with marinated vegetables and shiitake mushrooms, fried crisp and served with maple infused red chili sauce

**Lamb Dumplings…..$14**

Crispy ground seasoned lamb dumplings served with a traditional

sour cream & tomato sauce for dipping

**Entrées**

**Maple Glazed Ham $29** (Children’s Portion Available - $15)

Oven roasted ham, sliced and served with Cabot cheddar whipped potatoes,

dried fruit stuffing and seasonal sautéed vegetables

**Rack of Lamb $46**

Roasted rack of lamb encrusted with Dijon and hazelnut with a rosemary

demi-glace, Cabot cheddar whipped potatoes and seasonal sautéed vegetables

**Marshland Farm Ravioli $29**

Four cheese filled ravioli, tossed with a fresh basil pesto cream sauce,

topped with grilled seasonal vegetables and fresh mozzarella cheese

**Grilled Salmon $30**

Char-grilled North Atlantic salmon fillet with a fresh peach chutney, topped

with a sprinkle of roasted pistachio crumbs

served with wild rice pilaf and seasonal sautéed vegetables

**Roast Duck $42**

Our house specialty, a boneless half duckling featuring an orange and apricot

demi-glace, served with wild rice pilaf and seasonal sautéed vegetables

**Filet Mignon $44**

An eight-ounce, chargrilled, center-cut filet, topped with a blue cheese and caramelized onion stuffed portabella mushroom dressed with our rosemary demi-glaze, served with dauphinoise potatoes and seasonal sauteed vegetables