

The Four Chimneys Inn

WINTER HOLIDAYS 2008

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 🍷

ESCARGOTS BOURGOGNE (1960'S)

Large French snails braised in red wine, finished with garlic, sweet butter and herbs, placed over simmered mushrooms and baby onions. — \$8

SHRIMP SCAMPI (1970'S)

Large gulf shrimp sautéed in olive oil, garlic, parsley with a squeeze of fresh lemon. Arranged around fresh linguini with a roasted tomato garni. — \$10

PATÉ MAISON (1950'S)

Duck liver pâté steeped in brandy, green peppercorn and truffle. Served with appropriate accoutrements. — \$7

TASTE OF VERMONT

Smoked Vermont pheasant and apple mouse, Grafton Cheddar, fruits and Common crackers. — \$9

FOUR CHIMNEYS CURED SALMON (2008)

Cured on premises, served on buckwheat blini with crème fraîche and caviar. — \$12

🍷 Soups & Salads 🍷

VERMONT CHEDDAR AND BROCCOLI BISQUE (1960'S)

Served in a hollowed fresh baked bread bowl. — \$8

THE INN SALAD (2008)

A bouquet of petite lettuce tossed in our roasted shallot-balsamic vinaigrette. Nicely paired with an herb cheese crostini. — \$6

FOUR CHIMNEYS MUSTARD SOUP (1950'S)

This creamy mustard soup has been a favorite since our opening in 1954. Cup — \$6 Bowl — \$8

SPINACH SALAD (1980'S)

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

ONION SOUP GRATINÉE (1970'S)

Topped with toasted rye and local Swiss cheese. — \$8

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 ❧

BLACK ANGUS FILET MIGNON

Accompanied with an assorted mushroom compote and crispy leeks. — \$37

VERMONT STYLE COUNTRY TURKEY AND DRESSING

Made with rich pan drippings and served with fresh cranberry sauce. — \$28

LONG ISLAND DUCKLING BIGARADE (1960'S)

Roasted leg and sautéed breast in an orange sauce. — \$30

DOUBLE THICK PORK CHOPS (1990'S)

Tender pork chops served with homemade apple sauce and Vermont cheddar risotto. — \$28

NEW YORK STRIP STEAK AU POIVRE (1950'S)

Classic preparation served with Yukon gold potatoes. — \$34

RACK OF LAMB (1950'S)

Prepared with fine herbs, served with Yukon gold potatoes and a mint sauce — \$37

ATLANTIC SALMON WELLINGTON (2008)

Seared salmon, with mushroom and leek duxelles, baked in a flaky pastry, placed over a femme beurre bouquetières vegetables. — \$25

ACORN SQUASH CROWN (2006)

Steamed squash filled with whole grain rice, apples, walnuts, smothered in Vermont cheddar cheese Complimented with apple butter along side a pomegranate dressed lettuce basket. — \$20

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

❧ 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, 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, Dec 24, 2008 – January 2, 2009 ❧

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

OPEN CHRISTMAS EVE: 4:00 – 8:00. NEW YEAR'S: 5:30 – 9:00. CLOSED CHRISTMAS DAY.