



Echo Lake Inn

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Dining



Restaurant Holiday Schedule

Wednesday November 25th Open 5:30 – 8:30 PM, Winter Menu

Thursday, Thanksgiving Day Open Seating 3PM to 8PM, Special Thanksgiving Menu

Friday & Saturday, 27th & 28th Open 5:30 – 8:30 PM, Winter Menu

Friday & Saturday, December 4th & 5th Open 5:30 – 8:30 PM, Winter Menu

Friday & Saturday, December 11th & 12th Open 5:30 – 8:30 PM, Winter Menu

Friday December 18th Restaurant returns to seven day a week

Thursday, December 24th – Christmas Eve Open Seating 5PM to 9PM

Friday, December 25th – Christmas Day Open Seating 5PM to 9PM

Thursday, December 31st – New Years Eve

6PM Seating – 4 Course Gourmet Meal, 9PM Seating – 5 Course Gourmet Meal (No Children)

If you have any questions, please call the reservations desk at 802-228-8602

See Various Menus featured at Echo Lake Inn Below

Current Seasonal Menus

Make a Reservation

Check In: Nights:

Check Out:

Adults: Children:

[Modify Existing Itinerary](#)



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Echo Lake Inn

CHRISTMAS EVE
2015

A choice of freshly prepared soups

Creamy Gingered Apple and Parsnip
or
Stonewood Turkey and Wild Rice Soup

Innkeeper's Salad

Crisp Romaine lettuce with spiced pear and chutney
Chevre vinaigrette and candied walnuts

Entrée Selections

Baked Green Mountain Smoke House's Maple Cured Ham
Sundried cranberry and lemon glaze

Grilled Sesame Ahi Tuna
Pineapple and pomegranate chutney

Grilled Breast of Vermont Chicken
Sweet and sour clementine gastrique

Roast Prime Rib au Jus
Accompanied by fresh whipped potato and horseradish cream sauce

Finish with a selection from our dessert tray

\$35.00

18% SERVICE 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.



Echo Lake Inn

CHRISTMAS DAY 2015

A choice of freshly prepared soups

Oyster Stew with crackers
or
Onion soup with Farm House cheese

Innkeeper's Salad

Baby Spinach with pomegranate, grapes, apple and walnuts dressed with
maple-cider vinaigrette

Entrée Selections

Roasted Breast of Vermont Chicken
Tomato, mushrooms and tarragon

Roast Vermont Stonewood Turkey
nestled with country sausage and apple stuffing, Vermont grown
cranberry compote, mash potatoes and gravy

Seafood Newburg en Vol au Vents
shrimp and scallops in light sherry cream sauce in puff pastry

Fire Roasted Lamb Top Round
flame seared boneless lamb with fresh rosemary and garlic demiglace

Finish with a selection from our dessert tray

\$35.00

18% SERVICE ADDED TO PARTIES OF 6 OR MORE.

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borne illness, especially if you have certain medical conditions.



Echo Lake Inn

New Years Eve 2015



Maine Crab and Asparagus Bisque
or
Sherried Red Onion Soup with VT Cheddar Crostini



Innkeeper's Mesclun Salad
dressed with our balsamic vinaigrette and fresh croutons



Select from the following

SEAFOOD AND PASTA TRILOGY

blend of lobster, shrimp, and scallops simmered in a Pernod crème fraîche
served over fresh angel hair pasta

GRILLED AHI TUNA

wakame seaweed salad and wasabi drizzle

FRESH BRAISED WHITE BEAN RAVIOLI

asiago cheese, truffle oil, rosemary thyme filling
cluster tomato and basil pan sauce

CHATEAUBRIAND

sliced roast tenderloin of choice, aged beef
stuffed with spinach andduxelle of mushroom and shallots
merlot demi-glace undersauce

ROAST CAVENDISH GAME BIRD'S PHEASANT

roasted Vermont hen finished with a pomegranate red wine sauce

WILD MUSHROOM RISOTTO

blend of mushrooms and creamy rice with freshly carved parmesan



SELECTIONS FROM OUR DESSERT TRAY
COFFEE, TEA, HERBAL TEA

\$ 60.00

(18% SERVICE ADDED TO PARTIES OF 6 OR MORE)



Echo Lake Inn

New Years Eve 2015



Maine Crab and Asparagus Bisque
or
Sherried Red Onion Soup with VT Cheddar Crostini



Smoked Salmon
trimmed with capers, red onion, dill crème fraîche, and lemon
or
Grilled Vermont Lamb Rack Chop
Cranberry-habanero sauce and baby arugula



Innkeeper's Mesclun Salad
dressed with our balsamic vinaigrette and fresh croutons



Select from the following

SEAFOOD AND PASTA TRILOGY
blend of lobster, shrimp, and scallops simmered in a Pernod crème fraîche
served over fresh angel hair pasta

GRILLED AHI TUNA
wakame seaweed salad and wasabi drizzle

FRESH BRAISED WHITE BEAN RAVIOLI
asiago cheese, truffle oil, rosemary thyme filling
cluster tomato and basil pan sauce

CHATEAUBRIAND
sliced roast tenderloin of choice, aged beef
stuffed with spinach andduxelle of mushroom and shallots
merlot demi-glace undersauce

ROAST CAVENDISH GAME BIRD'S PHEASANT
roasted Vermont hen finished with a pomegranate red wine sauce

WILD MUSHROOM RISOTTO
blend of mushrooms and creamy rice with freshly carved parmesan



SELECTIONS FROM OUR DESSERT TRAY
COFFEE, TEA, HERBAL TEA

\$ 75.00

(18% SERVICE ADDED TO PARTIES OF 6 OR MORE)



Echo Lake Inn

Thanksgiving 2015 Menu

Vermont Andouille Sausage and Kale Soup

or

Sweet Potato Bisque with House Made Marshmallow Brulee

Blend of Baby Arcadian Greens and Garden Garnishes
with our own dressings and croutons

Roast Fresh Vermont Stonewood Farm Turkey
*country sausage and apple dressing, whipped potato,
giblet gravy and homemade Vermont grown cranberry compote*

Baked Stuffed Flounder with Maine Crab
*lemon herb hollandaise
jasmine and wild rice timbale*

Roast Tenderloin of Beef
5 peppercorn and brandy sauce, whipped potato and watercress salad

Baked Green Mountain Smoke House Maple Cured Ham
Vermont apple and cider chutney, whipped potato

Vermont Fresh Smoked Cheddar, Cranberry, and Sage Ravioli
browned butter sauce.

**Finish with a traditional holiday selection
from our dessert tray**

Adults – \$35.00, Under 13 – \$20.00

Gratuity of 18% automatically added for parties of 6 or more.

Gift certificates make great holiday gifts,
ask your server for more information.





Echo Lake Inn

Dinner Menu

Daily Soup Selection

Forest Mushroom Risotto

Creamy Arborio rice, truffle oil and fresh shave parmesan. \$10

Vermont Cheese Plate

Jasper Hill Hazen Blue, Blythdale Farm brie, Cabot cheddar
Macintosh apple slices and Smokeshire Hilltop Farm honey drizzle. \$12

Crispy New England Crab Cake

Bed of greens and Caper aioli. \$12

Salads

Innkeepers

Mixed greens and seasonal garden vegetables
Served with a selection from our fresh dressings, zesty croutons \$7

Echo Lake Inn's Caesar

Crisp romaine, classic dressing, crunchy croutons \$8
fresh shaved parmesan

Blueberry and Arugula, crumbled Vermont Chevre

Extra-virgin olive oil \$9

Large Plates

Vermont Fresh Pasta Ravioli

Filled with impastata ricotta and lemon asparagus
with roasted summer vegetables and basil pesto \$18

Sautéed Vermont Chicken

Served with an orange balsamic sauce \$20

Pan Roasted Faroe Island Salmon

seared tomato and chard with a lemon-dill cucumber relish. \$22

Roasted Duck

oven roasted boneless breast of Peking duck, daily sauce selection. \$24

Roast Sage Pork Tenderloin

cranberry peach sauce \$24

Grilled Rib-Eye Steak

smokey maple pepper corn spice 16oz rib eye steak
Chef prepared potato. \$30

Dessert

Selections from our dessert tray \$6

Vermont's Wilcox Dairy Ice cream \$4

Desserts a la mode - add \$2

Automatic gratuity of 18% added to tables of 8 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

Past Seasonal Menus



Echo Lake Inn

Vermont Andouille Sausage and Kale Soup

or

Sweet Potato Bisque with House Made Marshmallows

Blend of Baby Arcadian Greens and Garden of Eatin' Greens
with our own dressings and croutons

Roast Fresh Vermont Stonewood Farm
country sausage and apple dressing, whipped
giblet gravy and homemade Vermont grown cranberry sauce

Baked Stuffed Flounder with Maine
lemon herb hollandaise
jasmine and wild rice timbale

Roast Tenderloin of Beef
5 peppercorn and brandy sauce, whipped potato and
mashed carrots

Baked Green Mountain Smoke House Maple
Vermont apple and cider chutney, whipped
cream

Vermont Fresh Smoked Cheddar, Cranberry
browned butter sauce.

Finish with a traditional holiday
from our dessert tray

\$35.00

Gratuity of 18% automatically added for parties of 6 or more.
Gift certificates make great holiday gifts, ask your server for details.



Echo Lake Inn

New Years Eve 2014



Creamy Carrot Bisque with Beet Swirl
or
Sherried Red Onion Soup with VT Cheddar Crostini

Green Mountain Bacon Wrapped Dates with Cider Syrup
or
House Smoked Trout
horseradish crème fraîche, onions, capers and diced maine tomato

Innkeeper's Mesclun Salad
dressed with our balsamic vinaigrette and fresh croutons

Select from the following
SEAFOOD AND PASTA TRILOGY
blend of lobster, shrimp, and scallops simmered in a pernod crème fraîche
served over fresh angel hair pasta

GRILLED SWORDFISH
Mango and pineapple salsa, jasmine rice timbale

VERMONT PASTA'S QUATTRO FORMAGGI RAVIOLIS
creamy tomato and baby spinach sauce, finished with white truffle oil

CHATEAUBRIAND
sliced roast tenderloin of choice, aged beef
stuffed with spinach and diavolite of mushroom and shallots
merlot demi-glace under sauce

ROAST CORNISH GAME HEN
red wine and pomegranate gastrique

SELECTIONS FROM OUR DESSERT TRAY
COFFEE, TEA, HERBAL TEA

\$ 75.00

(18% SERVICE ADDED TO PARTIES OF 6 OR MORE)

Special Event Menus



Echo Lake Inn

"At The Threshold Of Echo Lake In The Heart Of Central Vermont's Mountain Lake's Region"

Hors d'oeuvres Selections

Hors d'oeuvres Displays

International Cheese Board
with cheddar, blue cheese, Vermont cheddar and Swiss
Vegetable Crudite and Gingered Honey Dip Platter
Baked Brie en croute with Black Currant Sauce and Crackers
Shrimp Cocktail Platter / Bowl
Toast Points with Sun-dried Tomato Tapenade
Artistically Presented Salmon Mousse

Cold Selections

Cucumber Canapés with Smoked Salmon, Creme Fraiche, and Caviar
Fresh Sushi served with Wassabi and Soy
(Vegetarian roll, California roll, Tuna roll)
Blue Cheese Encrusted Grapes
Gazpacho Shooters
(Cucumber Dill and Chilled Melon Soups also available)

Hot Selections

Snow Crab Stuffed Artichoke Bottoms
Spanakopita (Spinach and Feta Phillo Puffs)
Mini Quiche Assortment
Savory Country Sausage and Puff Pastry Bites
Assorted Bruschettas
(Toasted French Bread Slives topped with various complimenting ingredients)
Chicken Sate with a Spicy Peanut Sauce
Pot Stickers of Pork and Vegetables
New England Crab Cakes with Caper Aioli

Mountain Lake's Region"

Mountain Lake's Region"

Mountain Lake's Region"

Mountain Lake's Region"

Mountain Lake's Region"

Mountain Lake's Region"

3075

28-3075

PO Box 154, Ludlow, Vermont 05149 • Phone: 802-228-8602 • Toll Free: 1-800-356-6844 • Fax: 802-228-3075

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Echo Lake Inn

"At The Threshold Of Echo Lake In The Heart Of Central Vermont's Mountain Lake's Region"



New England Clam Bake

Individual netted bags containing:

Half pound of steam clams
Kielbasa, Ear of corn
Baby red potatoes and
Grilled Boneless breast of Chicken

Accompanied by:

Garden green salad, Freshly Baked
French Baguette and Watermelon

Deli Board Buffet

Deli board of thinly sliced
Turkey, Ham and Cheese

Accompanied by:

Garden green salad, Potato chips
Lettuce and tomato platter,
Baskets of freshly baked rolls,
Deli spear pickles and Condiments

Country Bar-B-Que

Grilled to order:

Hamburgers, Hot dogs,
Boneless chicken breast

Accompanied by:

Garden green salad, Cole slaw or Potato Salad,
Lettuce and tomato platter, Baskets of
fresh rolls and buns, Deli spear pickles,
Condiments and Watermelon

Hors d'oeuvres Party

Buffet of finger foods consisting of:

Vegetarian sushi, Tuna sushi
Spanakopita and Flatbread pizza slivers

Accompanied by:

Fruit and cheese board, Crudités platter of
seasonal vegetables, Baked brie wheel
en croute with black currant sauce

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Echo Lake Inn

"At The Threshold Of Echo Lake In The Heart Of Central Vermont's Mountain Lake's Region"

Cordials & International Coffees

International Coffees

Spanish Brandy and Kahlua

Irish Jameson's Irish whiskey

Mexican Kahlua

Milanese Anisette

Romano Sambuca

Barvarian Peppermint Schnapps

Brazilian Brandy, Tia Maria & Grand Marnier

Cognacs, Ports & Liqueurs

Courvoisier V.S.

Benedictine

Hennessy V.S.

Drambuie

Remy Martin V.S.

Grand Marnier

Chambord

B & B

Oban

The Glenlivet

Taylor Fladgate 10 year old

Cordials

Amaretto

Tia Maria

Frangelico

Kahlua

Sambuca

Midori

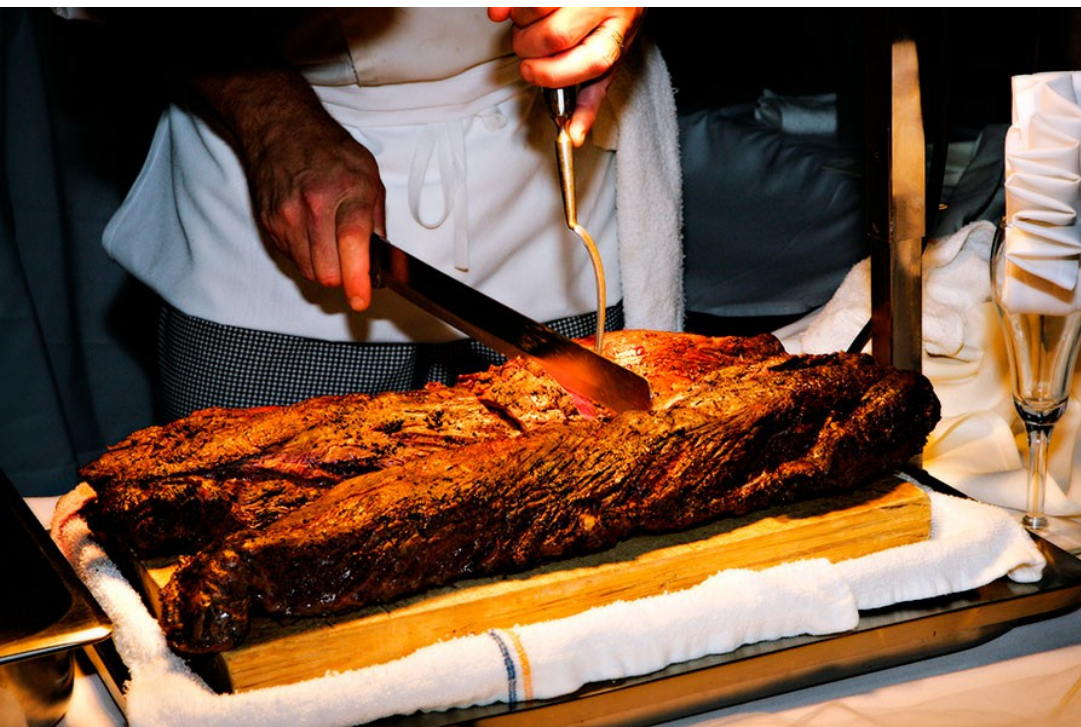
Dry Sack

Harveys Bristol Cream

Bailey's Irish Cream

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Children's menu available



Call for Reservations: 1-800-356-6844

PO BOX 154 Ludlow, VT 05149
Call us Toll free 1-800-356-6844
Local Phone 1-802-228-8602



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Echo Lake Inn

3 weeks ago

Hey everyone! Our restaurant is officially back open!!!!

[View on Facebook](#) · [Share](#)



Echo Lake Inn

2 months ago

All the Best to Erin & Eric. We loved hosting your wedding. Party on E2.

[View on Facebook](#) · [Share](#)

BOOK NOW

Check In:	<input type="text"/>		Nights:	<input type="text"/>
Check Out:	<input type="text"/>		Adults:	<input type="text" value="2"/>
			Children:	<input type="text" value="0"/>
<input type="button" value="Go"/>				

[Modify Existing Itinerary](#)

