

SOUNDS OF THE LAKE DINNER

a Vermont dining experience on Lake Champlain

STARTERS

Signature Salad Bar  
garden greens, thoughtful toppings, and house dressings
Ciabatta Bites 
warm ciabatta brushed with roasted garlic herb butter

ENTREE SELECTIONS

Chicken Mornay 
roasted chicken finished with a light, creamy mornay
Chef Carved Pork Loin 
Slow roasted pork loin finished with a lightly sweet, smoky apple glaze
Baked Cod 
delicate cod baked with lemon-parsley butter sauce
Penne with Garden Ragú 
penne in a slow-simmered tomato ragú with seasonal vegetables
Quinoa Grain Signature Salad 
quinoa and ancient grains with roasted vegetables and maple balsamic

ACCOMPANIMENTS

Seasonal Vegetable Medley  
lightly steamed vegetables with a hint of garlic herb oil
Italian Herb Roasted Potatoes  
crisp roasted potatoes with Italian herbs and sea salt

DESSERT

Chocolate Mousse Cake 
served with vanilla cream and seasonal berries

\$32.99 PER PERSON

Make your event even more exciting: Ask us about
adding a DJ, Trio, Band, Magician, casino night,
or a visit from Champ the Lake Monster!

 Vegetarian  Gluten Free  Vegan

20% service charge will be added to your check.

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.

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