

Red Rocks

Plated Lunch Service

Mixed Green Salad **V** **GF**

*a variety of lettuces with tomatoes, cucumbers,
julienne red onions and house vinaigrette*

Dinner Rolls

warm from the oven with Vermont Cabot butter

ENTREE SELECTIONS

Braised Chicken Thighs **GF**

simmered with madeira, tomatoes and baby spinach

Honey Mustard Glazed Salmon **GF**

seared to perfection with a tangy sweet honey mustard glaze

Mediterranean Ravioli with Mushrooms and Gorgonzola

*mixed vegetables and goat cheese filled pasta
in a savory mushroom and gorgonzola cream sauce*

ACCOMPANIMENTS

Jasmine Rice **GF**

aromatic and flavorful

Seasonal Vegetables **GF**

chef's selection

\$26.99

Spirited Events 
by The Spirit of Ethan Allen

 Vegetarian

V Vegan

GF Gluten Free

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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Burlington, Vermont