

Taste of Vermont

Plated Dinner Service

Baby Arugula Salad 🌿 (GF)

*baby arugula tossed with grape tomatoes, aged asiago cheese,
fresh lemon juice and extra virgin olive oil*

Dinner Rolls 🌿

warm from the oven with Vermont Cabot butter

ENTREE SELECTIONS

Braised Eagle Ridge Shortrib (GF)

slow cooked in Switchback ale and aromatic vegetables

Maple Glazed Salmon (GF)

pan seared and drizzled with Vermont maple syrup from Poor Farm Sugar Works

Mediterranean Vegetable Ravioli 🌿

*mixed vegetable and goat cheese filled pasta
with locally grown vegetable caponata and asiago cheese*

Vermont Stuffed Chicken

with wilted spinach, mushroom duxelles and sauce mornay

ACCOMPANIMENTS

Roasted Brussel Sprouts 🌿 (GF)

Fingerling Potatoes 🌿 (GF)

DESSERT

Spirit Tuxedo Cake 🌿

*decadent and luxurious
topped with freshly whipped cream and seasonal berries*

\$39.99

Spirited Events
by The Spirit of Ethan Allen

🌿 Vegetarian

🌱 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