

# 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 served with 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 Boneless Chicken Thighs**

*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*

*coffee and tea available on request with dessert*

**\$39.99**

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**