

Red Rocks

Plated Lunch Service

Mixed Green Salad GF

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

Dinner Rolls

warm from the oven served with 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

DESSERT

Spirit Tuxedo Cake

decadent and luxurious

topped with freshly whipped cream and seasonal berries

coffee and tea available on request with dessert

\$27.99

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