

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

Beef Tenderloin (GF)

served medium rare with a red wine demi glace

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)

Smoked Gouda Mashed Potatoes 🌿 (GF)

coffee and tea available on request with dessert

\$39.99

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