

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

Four Cheese Ravioli

*ricotta, romano, mozzarella, and parmesan cheese filled pasta
with locally grown vegetable caponata and asiago cheese*

ACCOMPANIMENTS

Jasmine Rice GF

aromatic and flavorful

Seasonal Vegetables GF

chef's selection

coffee and tea available on request with dessert

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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