

The Shipyard

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

Roasted Chicken Thighs with Mushroom Velouté (GF)

tender chicken with a sauce of mushrooms, white wine, chicken stock and cream

Bourbon Braised Brisket (GF)

melt in your mouth with Makers Mark demi glace

Four Cheese Ravioli

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

ACCOMPANIMENTS

Roasted Asparagus (GF)

Creamy Homemade Risotto (GF)

DESSERT

Spirit Tuxedo Cake

decadent and luxurious

topped with freshly whipped cream and seasonal berries

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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Burlington, Vermont