

## All That Jazz

### Appetizer Selections

Lobster Bisque ( <i>cup</i> )	4.72
Cheese and Fruit Platter	5.86
Shrimp Cocktail ( <i>4 large shrimp</i> )	6.98

### Dinner Menu

Plated Service - Cooked-To-Order

#### Gourmet Garden Salad

*Fresh Mixed Greens, Tomatoes, Cucumbers, Red Onions and Carrots  
Finished with a Champagne Raspberry Vinaigrette*

#### Fresh-Baked Artisan Rolls

*Served with Whipped Butter*

### Select One Of The Following Entrees:

#### Bistro Steak

*Served with a Wild Mushroom Port Sauce*

#### Chicken Madeira

*Braised on a Bed of Caramelized Pearl Onions and Mushrooms  
Served with a Madeira Port Sauce*

#### Broiled Atlantic Cod

*Topped with a Creamy Spanish Saffron Sauce*

#### Butternut Squash Filled Ravioli

*Dressed with a Lemon Butter and Fresh Spinach Sauce*

#### Braised Portabella Mushroom

*Layered with Balsamic Roasted Red Peppers, Zucchini, Onions  
and Squash served over Oven Baked Polenta*

### Accompaniments

#### Fresh Green Beans

*Tossed with Roasted Shallots*

#### Three Potato Tango

*Yams, Red Skinned and White Potatoes,  
Roasted and Tossed in an Herb and Sweet Butter Glaze*

### Dessert

Ebony and Ivory Mousse Cake



The Spirit Of Ethan Allen III  
**[www.soea.com](http://www.soea.com) – [spirit@soea.com](mailto:spirit@soea.com)**  
**802-862-8300**