

Dinner Menu for Arioso Concert

March 26, 2016

Guest Chef Vicky Regia of Lian Catering

Appetizer:

Cheese Spring Rolls

(Blue cheese, cheddar, gruyere & spinach filling, served with a light cranberry sauce)

Entree:

Savory Stuffed Chicken

(Chicken breast marinated in herbs and white wine, stuffed with potatoes, bacon, leeks and shiitake mushrooms; served with a side salad with lemon and truffle dressing)

Or:

Savory Stuffed Portobello

(Portobello stuffed with potatoes, leeks and shiitake mushrooms, infused with truffle oil and herbs; served with a side salad with maple vinaigrette)

Dessert:

Red Velvet Parfait

(Made with beets and melted chocolate, with cream cheese and mascarpone frosting)

BYOB Recommendations:

White: Chardonnay / Pinot Grigio / Sauvignon Blanc

Red: Beaujolais / Syrah - light to medium bodied

\$40/person (includes dinner & concert)

RSVP with your entree selections: 802-247-4295 or [email](#) us.