

A SUNY ADIRONDACK



SEASONED

ESTD 2018 CULINARY EXPERIENCE

Appetizers

Soup Du Jour [Daily]

Garden Salad [*V, GF]

Artisan Greens . Balsamic Vinaigrette . Garden Vegetables

Spring Pea Risotto [*V, GF]

Parmesan . Shaved Fennel . Poached Egg

Crab Cakes [GF]

Remoulade Sauce . Greens

Entrees

Beef Bourguignon [GF]

Braised Beef . Bacon . Mushrooms . Pearl Onions . Mashed Potatoes . Red Wine Au Jus

Grilled Atlantic Salmon [GF]

Lentil Pilaf . Market Vegetables . Lemon Beurre Blanc

Chicken Parmesan [V= Eggplant, *GF]

Marinara . Pasta

Potato Gnocchi [*V, *GF]

Basil Pesto . Parmigiano-Reggiano . Tomatoes

Grilled Kilcoyne Farms 6oz Burger [*V = Impossible Burger, *GF]

Cabot Cheddar . Lettuce . Tomato . Red Onion . Brioche Bun . Pickle . Frites

Desserts

Please Ask Your Server About Our Desserts Du Jour
Prepared by Our Baking Classes

Please Alert Your Server of Any Dietary Restrictions or Allergies Before Ordering

[GF= Gluten Free] [*GF= Can Be Gluten Free] [V= Vegetarian] [*V= Can Be Vegan]

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Spring Term 2026 ~ Tuesday Lunch/ Wednesday Dinner ~ Effective 3/24/2026 to 4/29/2026