

A SUNY ADIRONDACK



# SEASONED

ESTD 2018 CULINARY EXPERIENCE

## Appetizers

Soup Du Jour

Garden Salad [\*V, GF]

Artisan Greens . Balsamic Vinaigrette . Garden Vegetables

Tabbouleh Salad [\*V, GF]

Arugula . Parsley . Tomatoes . Scallions . Mint . Quinoa . Lime . Olive Oil

Steamed Prince Edward Island Mussels [\*GF]

Onions . Tomatoes . Garlic . Parsley . White Wine . Grilled Bread

## Entrees

Steak Frites [GF]

Bordelaise Sauce . House Cut Frites . Market Vegetables

Fish Meuniere [\*GF]

White Fish . Brown Butter . Parsley . Lemon . Rice Pilaf . Market Vegetables

Chicken Marsala [\*GF]

Fondant Potatoes . Sautéed Mushrooms . Market Vegetables

Vegetable Curry [V, GF]

Coconut Milk Curry . Rice . Market Vegetables

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 2/10/2026 to 3/18/2026