

A SUNY ADIRONDACK

SEASONED
ESTD CULINARY EXPERIENCE 2018

APPETIZERS (CHOICE OF)

Samosas (V)
Potato | Ricotta cheese | Chaat Masala

Dip Plate (V, *GF)
Sunflower seed muhammara | Hummus | Baba Ganush | Pita chips

Lamb Manti
Dumplings | Ground lamb | Onions | Tzatziki

Dalmas (GF)
Ground lamb | Rice wrapped | Grape leaves

INTERMEZZO

Pomegranate Sorbet (V, GF)

ENTREES (CHOICE OF)

Deconstructed Lamb Curry (GF)
Slow-cooked dry-rubbed lamb | Curry sauce | Rice lentil pilaf

Falafel Naan Sandwich (*V)
Onion | Tomato | Lettuce | Toun | Harissa fries

Lamb Shawarma Sandwich
Onion | Tomato | Lettuce | Tzatziki sauce | Chaat masala fries

Vegan Shurpa (V, GF)
Rice | Lentils | Beans | Onions | Chickpeas | Herb olive oil

DESSERTS (CHOICE OF)

Deconstructed Baklava
Salted sticky pistachio crumbs | Crispy phyllo disks | Honey chai sugar candy | Cardamom Anglaise

Curry Ice Cream [GF]
Puffed rice | Candied basil | Salted caramel

Vegan Knafeh [V]
Cashew ashtah | Shredded phyllo | Rosewater gel

Sevyan Kheer [GF]
Vermicelli noodles | Cashews | Pistachios | Chai caramel

REGION: MIDDLE EAST | FEB. 28, 2024

Chef de cuisine: Thomas Daly | **Dining Room Manager:** Jill Hammill

Please alert your server of any allergies or dietary restrictions
(GF = gluten free) (*GF = can be made gluten free) (V = vegan) (*V = can be made vegan)