

A SUNY ADIRONDACK

SEASONED
ESTD CULINARY EXPERIENCE 2018

APPETIZERS (CHOICE OF)

Spicy Salmon On Crispy Rice [GF]
Salmon | Rice | Green onions

Thai Salad Wonton Cups [*GF, *V]
Wonton cups | Cabbage | Green onions | Carrots

Spring Rolls
Shrimp | Rice noodles | Cucumber | Carrots | Rice paper

Vegetable Samosas [*GF, V]
Potatoes | Ginger | Peas | Onions

INTERMEZZO

Lychee & Ginger [GF, V]

ENTREES (CHOICE OF)

Korean Beef Tacos [*GF]
Korean beef | Kimchi | Sriracha mayo

Vegan Mongolian Beef (Tofu) [GF, V]
Tofu | Mixed vegetables | White rice

Salmon "Sushi" Bowl [GF, *V]
Salmon | Sushi rice | Avocado

Filipino Adobo Chicken [GF]
Chicken thighs | Sinangag (Filipino garlic fried rice) | Mixed vegetables

DESSERTS (CHOICE OF)

Black Sesame Tart [*GF]
Yuzu curd | Chocolate bark or flakes | Yuzu gel

Mochi Donuts [GF, *V]
Chocolate glaze | Matcha glaze | Strawberry glaze

Thai Tea Crème Brûlée [GF]
Brown sugar | Almond tuile | Hojicha ice cream

White Chocolate Matcha Brownie [*GF]
Red bean ice cream | White chocolate bark | Soy caramel sauce

REGION: ASIA | MARCH 6, 2024

Sous chef: Melanie Chatham | **Dining Room Manager:** Dave Swaine

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)