

A SUNY ADIRONDACK

SEASONED
ESTD **CULINARY EXPERIENCE** 2018

APPETIZERS (CHOICE OF)

Charcuterie Board [*GF]
Cheese | Meat | Tapenade | Fruit

Gazpacho [GF, V]
Tomatoes | Bell peppers | Cucumbers | Onion

Patatas Bravas [*V]
Spicy potatoes | Aioli

Mussels [*GF, *V]
Chorizo | Onions | Tomatoes | Garlic | Parsley | Grilled bread

INTERMEZZO

Lemon [*V, GF]

ENTREES (CHOICE OF)

Pollo al ajillo [*GF, *V]
Garlic chicken | Spanish rice | Stewed tomatoes | Spinach

Seafood Paella [*GF, *V]
Salmon | Clams | Mussels | Chorizo | Bell peppers | Tomatoes | Saffron rice

Beef Empanada
Pastry | Ground beef | Vegetables | Romesco sauce | Spanish rice

Croquettes [*GF, *V]
Breaded fried herb mashed potato | Pisto manchego | Olive oil

DESSERTS (CHOICE OF)

Vegan Churros with Chocolate Sauce
Cinnamon | Mint | Dark chocolate | Coconut milk (V/Nut Free)

Crema Catalana with Fresh Raspberries
Candied lemon | Orange | espanoletas aragonesas (*GF/Nut Free)

Tarta de Santiago with Avocado Ice Cream
Almonds | Orange zest | Lemon zest | Powdered sugar (GF)

Basque Cheesecake with Oven Roasted Figs
Whipped cream | Vanilla | Figs (GF/Nut Free)

REGION: SPAIN | MARCH 20, 2024

Sous chef: Jacob Coderre | **Dining Room Manager:** Jordan Beloin

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)