

A SUNY ADIRONDACK

SEASONED
ESTD CULINARY EXPERIENCE 2018

APPETIZERS (CHOICE OF)

Albondigas (*GF)
Meatballs | Tomato sauce | Fresh parsley

Gazpacho (*V/GF)
Tomatoes | Bell peppers | Cucumbers | Onion

Patata Bravas (V)
Potatoes | Spicy tomato sauce | Garlic aioli

Gambas Al Ajillo (GF)
Shrimp | Olive oil | Garlic

INTERMEZZO

Lemon [GF, V]

ENTREES (CHOICE OF)

Beef Empanada
Pastry | Ground beef | Cheese | Tomatoes | Onion | Romesco sauce

Vegan Paella (*V/GF)
Bell pepper | Mushrooms | Artichokes | Bomba rice

Paella De Marisco
Squid | Shrimp | Mussels | Tomatoes | Bomba rice

Pollo al Ajillo (GF)
Chicken | Garlic | Lemon | Broccoli | Corn

DESSERTS (CHOICE OF)

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

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

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

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

REGION: SPAIN | MARCH 21, 2024

Chef de cuisine: Sophie Record | **Dining Room Manager:** Kaitlyn Dean

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)