

A SUNY ADIRONDACK

SEASONED
ESTD CULINARY EXPERIENCE 2018

APPETIZERS (CHOICE OF)

Casquinhas de Siri [*GF]
Crab meat | Parmesan cheese | Breadcrumb

Coxinhas
Crispy croquette | Shredded chicken | Cream cheese | Parsley

Quibebe [V][GF]
Butternut squash | Sweet potato | Lime juice | Fried sage

Ensalada de Pallares [V][GF]
Lima beans | Corn | Tomatoes | Red onion | Cilantro

ENTREES (CHOICE OF)

Picanha [GF]
Brazilian white rice | Bell peppers | Squash | Chimichurri

Chilean Sea Bass [GF]
Mojo | Garlic rosemary roasted potatoes | Kale | Herb sauce | Parsley

Pollo a la brasa con Ají Verde [GF]
Chicken breast | Garlic rosemary roasted potatoes | Leek purée | Green sauce

Red Chile Jackfruit Tamales [*GF][V]
Guacamole | Black bean and corn salad

DESSERTS (CHOICE OF)

Chocotorta
Chocolate cookies | Dulce mousse | Chocolate ganache

Quesillo (Flan)
Dragonfruit compote

Passionfruit Mousse
Passion fruit | Coconut cake | Orange tuile

Spanish Churros
Dulce de leche | Nut butter

REGION: LATIN AMERICA | MARCH 27, 2024

Sous chef: Avery Flory | **Dining Room Manager:** Emma Hammond | **Bread service:** Pão de Queijo

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)