

A SUNY ADIRONDACK

SEASONED
ESTD CULINARY EXPERIENCE 2018

APPETIZERS (CHOICE OF)

Guacamole & Salsa Cruda [GF] [V]
Avocado | Onion | Chiles | Cilantro | Lime | Tomatoes | Tortilla chips

Locro (Squash Stew) [GF] [V]
Butternut squash | Corn | Feta | Onion

Coxinha [*GF]
Chicken | Cream cheese | Onion | Garlic

Chalupa [GF] [*V]
Crisp tortilla | Melted cheese | Tomatoes | Refried beans | Salsa verde

INTERMEZZO

Lime

ENTREES (CHOICE OF)

Arroz Con Camarones [GF]
Shrimp | Rice | Onion | Tomatoes | Bell peppers | Garlic

Carnitas Tacos [GF]
Slow-cooked pork shoulder | Salsa cruda | Lime | Cilantro | Corn tortilla | Mexican rice | Refried beans

Murgi Talkari [GF]
Chicken | Onion | Garlic | Hot peppers | Rice

Calabacitas A La Mexicana [*V] [GF]
Zucchini | Onion | Corn | Tomatoes | Sour cream | Hot peppers | Epazote | Fresh cheese | Rice

DESSERTS (CHOICE OF)

Flan [GF, *V]
Macerated berries | Spun sugar

Tres Leches Cake
Whipped cream frosting | Fresh fruit salad

Spanish Churros
Dulce de leche | Nut butter

Canjica De Milho [GF, *V]
Cinnamon | Toasted peanuts

REGION: SPAIN | MARCH 28, 2024

Sous chef: Hannah Darrow | **Dining Room Manager:** Indigo Brewer

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)